GIMLI GOURMET

RECIPES

Published by the Johnson Memorial Hospital Auxiliary

Frances Hawkins
1967

Ex Libris
CHEF
ALBERT H. CALDER

Heritage Special Coll. Cookbooks
TX
715.6
G5355
1967
H6

These recipes, donated by members and supporters of the Gimli Hospital Auxiliary, have been chosen after careful testing and approval by the best critics in the world — husbands. We know that a good cookbook makes a good cook better.

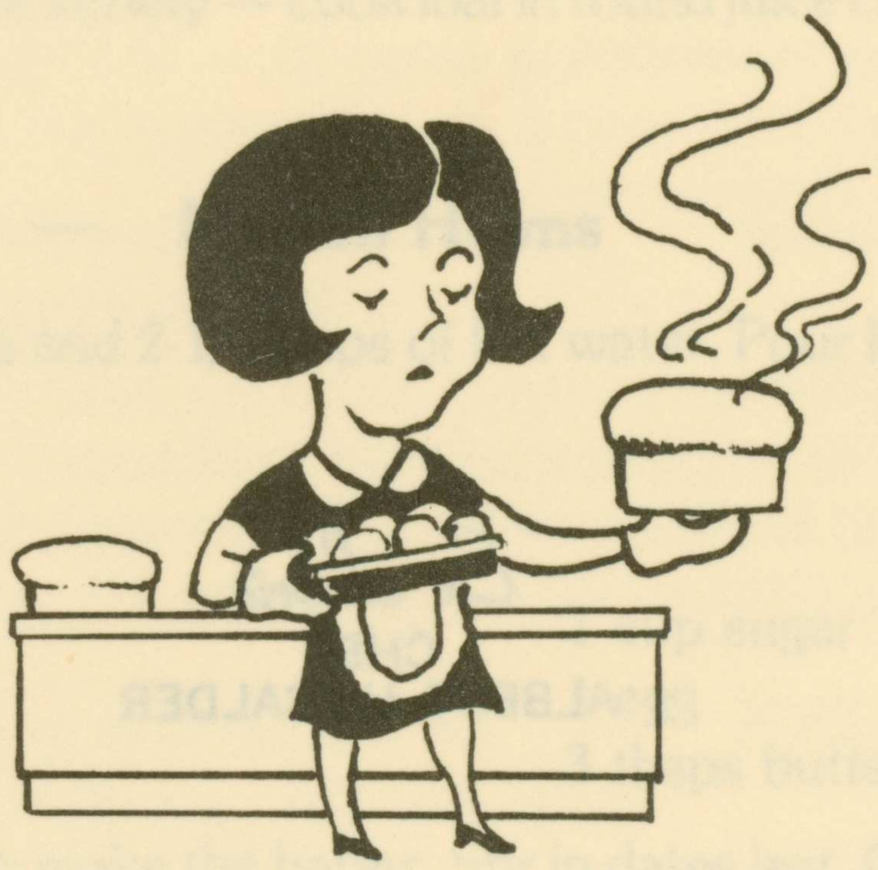
We may live without poetry, music and art;
We may live without conscience, and live without heart;
We may live without friends;
We may live without books;
But civilized man cannot live without cooks!

Jean Solvason
President, J.M.H. Auxiliary

a753376

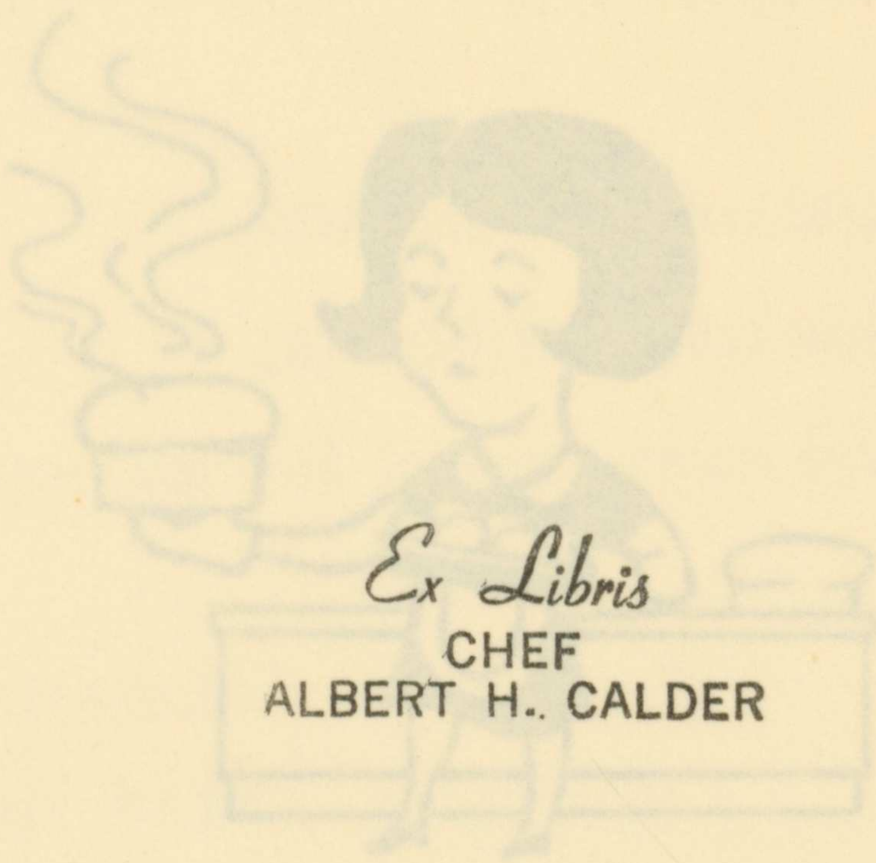
MAY 16, 2016

Bread, Rolls, Pastry



Ex Libris
CHEF
ALBERT H. CALDER

"Breathes there a wife with soul so dead;
Who to her husband has never said:
'This is my own real, home-made bread'."



Ex Libris

CHEF
ALBERT H.. CALDER

Bread, Rolls, Pastry

FRUIT BREAD — M. Weldon

2 cups sifted flour
3 tsps baking powder
1/4 tsp salt
3/4 cup sugar
1/2 cup raisins
1/4 cup chopped cherries
1/4 cup walnuts (if desired)
2 well beaten eggs
1 cup milk
3 tbsps melted shortening

Sift dry ingredients. Add raisins, cherries and nuts. Add eggs mixed with milk and shortening. Stir slightly. Pour in greased loaf pan. Let stand 30 minutes. Bake in 350° oven about one hour. For variety — cook loaf in round juice can (about 30 oz. size not 48 oz.).

DATE BREAD — Myrian Helms

2 cups of chopped dates and 2-1/2 cups of hot water. Pour hot water over dates, let stand until cool.

Mix together:

2 cups flour
2 tsp soda
Pinch salt
1 cup sugar
1 egg
3 tbsps butter

Use water from dates to make the batter. Stir in dates last. One cup chopped nuts if preferred may be added. Bake 1 hour or until done. 1-1/2 times makes 2 nice loaves. Can add fruit — makes nice Xmas cake.

CINNAMON BUNS — no name, but good intentions

Combine these so yeast can start rising.

1 pkg yeast
1/4 cup lukewarm water
1 tsp sugar

Mix together:

1 cup milk (warmed)
1/4 cup sugar
1 tsp salt
2 tbsps margarine
4 cups flour
1 egg (beaten)
Raisins

Make into dough. Let rise. Roll out dough then cover with margarine.

Combine:

1/2 cup brown sugar
2 tsp cinnamon

To spread over dough. Roll into a roll and cut. Put a little melted margarine and brown sugar in bottom of baking dish. Little is needed. After rising bake until done.

GRAMMA'S WHEAT GERM BUNS — Jane Philips

2 tbsps shortening
*3/4 cup white sugar
1 egg
3/4 — 1 cup of flour
Pinch of salt
1 tbsp baking powder
1 cup of milk
1/2 cup (heaping) wheat germ

Method: Cream butter and sugar, add egg and beat well. Add wheat germ to milk and then add to shortening mixture. Let stand a few minutes. Sift dry ingredients and add to first mixture. Bake 15 minutes in 400° oven.

*NOTE: Dieters may halve the amount of sugar.

AIR BUNS — no name, but good intentions

2 tbsps yeast (2 pkg)
1 tsp sugar

Sprinkle over 1/2 cup warm water. Let stand 10 — 15 minutes.

In large mixing bowl put:

3-1/2 cups hot water
1/2 cup sugar
1/2 cup shortening
1-1/2 tsps salt
2 tbsps vinegar

Cool till luke warm — add yeast mixture, then 8 to 10 cups flour. Let rise till double in bulk then punch down and let rise again. Make into buns and put in muffin tins, let rise till double in size. Bake at 350° for 20 — 25 minutes.

OVERNIGHT BUNS — no name, but good intentions

Start at 12 noon.

Let stand 15 minutes.
In large bowl mix:
1 cup water (room temp)
1 pkg yeast or (1 heaping tbsp)
1 tsp sugar

1 cup sugar
2 cups water (room temp)
1/2 cup melted butter or oil
2 tsps salt

Add yeast mixture and stir, then add 7 — 8 cups flour. Place in a fairly cool place. Let rise till 6 P.M. Punch down and let rise till 10:30 P.M. Make into buns and let stand over night. Bake first thing in the morning. Bake at 350° for 20 — 25 minutes.

BUNS — no name, but good intentions

Soften 2 pkg yeast in 1 cup lukewarm water and 2 tbsps sugar

When light add:

2 cups milk warmed
1/2 cup sugar
1/2 cup margarine
1-1/2 cups oil
Salt to taste
4 cups warm water
Enough flour so dough can be handled easily.

Keep dough in warm place and let rise until double in bulk. Punch down and let rise again for a few minutes. Shape into buns and let rise until light. Bake in moderate oven.

BRAN MUFFINS — Jean Solvason

1/4 cup shortening
1/2 cup brown sugar
1/4 cup molasses
2 eggs
1 cup milk
1 cup flour
1-1/2 tsps baking powder
1/2 tsp soda
3/4 tsp salt
1-1/2 cups bran
1/2 cup raisins

Cream shortening, add sugar. Add eggs and molasses, beat well. Add milk, then bran. Add dry ingredients. Mix lightly, add raisins. Bake at 400° for 15 — 20 minutes. Makes 16 — 18 medium muffins.

REFRIGERATOR MUFFINS — Hedy Bjornson & Wanda Chalaturnyk

2 cups boiling water
2 cups 100% bran
1 cup shortening
2-1/2 — 3 cups white sugar
4 beaten eggs
1 qt buttermilk
5 cups flour
3 tbsps soda
1 tbsp salt
4 cups bran flakes
1 cup raisins (optional)

Pour the water over 100% bran, let stand. Cream shortening, sugar and eggs. Add buttermilk. Then add the bran mixture. Sift flour, salt and soda and add to above. Fold in the bran flakes just until moist, then add raisins. Chill one day before baking. Bake at 400° for 15 — 20 minutes. (Fill muffin tins half full). This recipe will keep (covered) in fridge for six weeks.

DATE AND OATMEAL MUFFINS — no name, but good intentions

1 cup flour
3 tsps baking powder
1 cup oatmeal
3 tbsps liquid shortening
3/4 cup milk
1/4 cup sugar
1/2 tsp salt
1/2 cup cooked dates
1 egg, beaten

Sift together flour, sugar, baking powder and salt. Stir in oats and dates. Add shortening, egg and milk. Stir only until dry ingredients are moistened. Fill paper lined muffin cups 2/3 full. Bake in 425° oven about 15 minutes.

CARROT-PINEAPPLE MUFFINS — Eleanor Borodey

2/3 cup salad oil
1 cup sugar
1-1/2 cup flour
1 tsp baking powder
1 tsp baking soda
1 tsp cinnamon
1/2 tsp salt
2 eggs
1 cup finely grated carrot
1/2 cup crushed pineapple
1 tsp vanilla

Sift all dry ingredients together in a large bowl. Add salad oil, eggs and finely grated carrot and the crushed pineapple with juice, then the vanilla. Blend together, beat 2 minutes. Put batter into muffin cups 2/3 full and bake at 350° for 25 minutes.

COCONUT PIE CRUST — Myrian Helms

Melt in 10" skillet 3 tbsps butter.
Add 1-1/2 cups flaked coconut and stir over medium heat until coconut is golden brown. Immediately press into sides and bottom of 9" pie plate. Let stand at room temperature until cool. Fill with favorite filling.

PIE PASTRY — Joey Thordarson

Blend together 5 cups flour (scant), 1 tsp salt and 1 lb Tenderflake Lard. Add 1 cup 7-up. Mix well and chill. (Unused pastry can be frozen).

CRISCO PIE CRUST — no name, but good intentions

Blend with pastry blender until very crumbly:

4 cups flour
1 lb Crisco
1 tsp baking powder
1 egg
Pinch of salt

In measuring cup, add 1 egg and 1 tsp vinegar. Stir and add enough lukewarm water to make 1 cup of liquid. Add liquid to crumbly mixture and mix well. If sticky, sprinkle a little flour on top only.

Place in floured foil. Wrap securely and place in freezer overnight. After thawing, roll pastry in usual manner.

SPICED RAISIN CUSTARD PIE — Jessie White

1 cup seeded raisins
2-1/4 cups water
1 cup sugar
1/8 tsp salt
1/4 tsp nutmeg
4-1/2 tbsp flour
1 egg
3 tbsps lemon juice
3 tsps grated lemon rind

Mix flour, sugar, add with seasonings to beaten egg. Add raisins and liquid. Cook in double boiler until thick (15 minutes). Let cool before filling pie. Pour into unbaked pie shell and cover with lattice work top crust. Bake in hot oven 425° for 10 minutes to brown crust then reduce heat to 350° for 30 minutes.

PEACH PIE — no name, but good intentions

Prehead oven to 425°
1 pie shell — unbaked
1 20 oz can peach halves

Place peach halves rounded side down on unbaked pie shell. Combine:

3/4 cup sugar
3/4 cup sour cream
2 tbsps flour
grated rind of one lemon

Pour over top of peaches

CRUMB TOPPING: 1/3 cup butter
1/2 cup brown sugar
1/2 cup flour

Crumble on top of pie. Bake at 425° for 15 minutes. Reduce to 350° and bake 30 minutes or more till filling is set.

SOUR CREAM APPLE PIE — no name, but good intentions

For Crumb Crust: (9" pie pan)

1-1/3 cups graham wafer crumbs
Stir in 1/4 cup sugar

Using a fork or pastry blender, blend in 1/4 cup butter or margarine, softened. Using back of spoon, press crumb mixture very firmly into an even layer on bottom and sides of pan. Bake at 375° for 8 minutes. Set on cooling rack.

For Filling:

Put into a saucepan 2-1/2 cups sliced apples and 1/2 cup brown sugar. Toss gently and place over medium heat until mixture bubbles. Reduce heat and cook 5 minutes occasionally moving mixture with a spoon. Remove from heat and set aside.

Blend together until smooth:

1 egg, well beaten
3 tbsps brown sugar
1/2 tsp cinnamon
1/8 tsp mace
2 cups thick sour cream
2 tbsps flour
1/8 tsp nutmeg
1/8 tsp salt

Turn about 1/2 the above mixture into the pie shell, spread evenly. Spoon the apple slices in an even layer over the sour cream mixture; top with remaining mixture, spreading evenly. Bake at 400° 10 — 12 minutes or until sour cream mixture is set. Cool on cooling rack, chill pie thoroughly in refrigerator before serving.

DELICIOUS PRUNE-FILLED PASTRY — Diane Yanciw

2-1/2 cups flour
2 tbsps sugar
1-1/2 tsps baking powder
1/4 tsp salt
2/3 cup margarine
1 egg
1/3 cup orange juice
1/4 cup sugar mixed with
1/2 tsp cinnamon

In bowl combine flour, sugar, baking powder and salt. With pastry blender cut in margarine until mixture resembles coarse crumbs. Stir in egg and orange juice. Stir just to combine. Gather in ball, wrap and chill. Divide dough in half. On floured pastry cloth roll out each half 1/16" thick to about 14 inch circle. Using 4-1/2 inch cutter (plate) cut into 10 circles. Sprinkle both sides lightly with sugar cinnamon mixture. Place rounded tablespoon of filling in centre of each circle. Lift edges of dough around filling leaving centre open, and pinch edges together firmly forming three cornered pastries. using wide spatula, place pastries about 2 inches apart on ungreased cookie sheets. Bake in preheated 350° oven 20 minutes or until light golden brown. Cool on rack. Makes 20.

PRUNE NUT FILLING:

In saucepan bring to a boil 12 ozs pitted prunes and 1/2 cup water. Cover — simmer until prunes are very soft. 10 to 15 minutes. Remove from heat. With potato masher or fork mash prunes well. Stir in 1/2 cup sugar, 1/2 cup chopped walnuts, 1 tsp cinnamon and mix well. Makes about 1-3/4 cups.

APPLE TURNOVERS — Anne Chudd

Mix like for pie crust:

4 cups flour
1 tsp salt
1 lb Tenderflake Lard

Mix:

1 pkg yeast
1/2 cup warm water
1 tbsp sugar

Let stand 5 minutes.

Add 1/2 cup warm milk
2 eggs well beaten

Mix all ingredients together and put in refrigerator overnight. Roll out. Cut into shapes with glass. Put 1 tsp apple pie filling in centre and roll in sugar. Bake at 375° for 15 minutes.

DOUGHNUTS — Mrs. A. Kasupski

2 cups white sugar
3/4 cup mashed potatoes
3 eggs
1 cup sour cream
1 cup milk + 2 tsps vinegar
1/8 cup oil
1 tsp nutmeg
3 tbsps baking powder
6 cups flour
1 tsp soda

Mix and roll out and cut with doughnut cutter. Fry in deep fat.

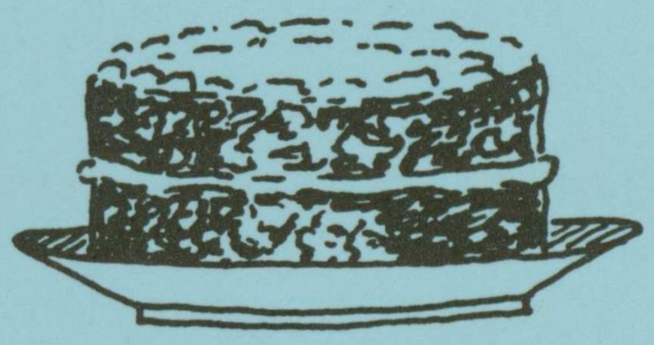
KISSES — Mrs. A. Kasupski

4 egg yolks
2 whole eggs
1 tbsp sugar
1/2 tsp salt
Pinch of baking powder
1 tbsp whiskey
1 cup flour

Knead and let stand for 15 minutes. Then roll out dough fairly thin. Cut in 2 inch vertical strips and then in two inch horizontal strips. This gives you a two inch square. Slit centre of square and take 1 corner and pull through slit. Fry in deep fat until golden brown and ice with icing sugar.

Cakes, Cookies, Bars & Desserts

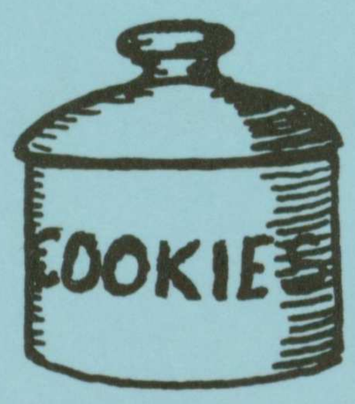
"Unless some sweetness on the top,
The cake will surely be a flop."



"Always use a measure
Never cook by guess
Then eating'll be a pleasure
And you'll never have a mess."

Cookies

A house should have a cookie jar
for when it's half-past three
And children hurry home from school
as hungry as can be,
There's nothing quite so splendid as spicy,
fluffy ginger cakes and sweet milk
from a cup.
A house should have a mother waiting
with a hug
No matter what a boy brings home —
a puppy or a bug
For children only loiter when the bell rings
to dismiss
If no one's home to greet them with a
cookie and a kiss!



Cakes, Cookies, Bars & Desserts

BREAD CRUMB CAKE — Merle Kubas

3 eggs
1 cup sugar
2 cups fine dry breadcrumbs
1/4 tsp cinnamon
1/4 tsp almond extract
1/4 tsp salt
1 tsp vanilla

Beat eggs. Add all other ingredients. Mix well and spread evenly in a greased 8" pan. Bake at 300° about 30 minutes.

VEGETABLE CAKE — M. Zobell

1 cup oil
1 tsp vanilla
1 cup white sugar
3 eggs (well beaten)
1 cup grated carrots
3 tbsps hot water
1-3/4 cups flour
2 tsp baking powder
1 tsp salt
1 tsp cinnamon
1 cup chopped walnuts

Mix as an ordinary cake, add walnuts and vegetables. Bake in Angel cake pan 35 minutes to 1 hour.

CRUMB CAKE — Jean Solvason

2 cups flour
1 cup white sugar
3/4 cup butter

Rub to crumbs. Take out 1 cupful for top of cake.

To remaining crumb mixture add:

1 cup sour milk
1 egg
1 tsp soda
1 cup raisins
1 tsp cloves
1 tsp cinnamon

Mix well, pour into greased 8" x 8" pan. Sprinkle cupful of crumbs on top of cake and bake at 350° until done.

WINE CAKE — Pat Helms

1 pkg yellow cake mix
4 eggs
3/4 cup Sherry
1 pkg vanilla instant pudding
3/4 cup oil
1 tsp nutmeg

Mix all ingredients together and beat at medium speed for 5 minutes. Pour into greased angel food cake pan. Bake at 350° for 45 minutes. Cool in pan at least 15 minutes. Remove to plate and sprinkle with icing sugar.

WHIPPED CREAM FROSTING — Pearl Adcock

2/3 cup sugar
1/3 cup cocoa
1/8 tsp salt
1/2 tsp vanilla
2 cups whipping cream

Chill for 1 hour as is, do not mix or stir. Beat until stiff. Frost between layers, top and sides.

CHEESE CAKE — Joan Sigurdson

9" x 12" pan or larger

36 graham wafers
1/2 cup butter
1/4 cup sugar

Mix, pack and bake 10 minutes at 325°. Save 1/2 cup for top.

FILLING:

1 lemon jello
1 pineapple jello

Mix with 1 cup boiling water and cool.

Add:

1/2 lb. cream cheese, softened
3/4 cup white sugar
1 can crushed pineapple, drained
1 can Carnation milk, whipped
1/4 cup cherries, chopped

Mix adding pineapple last. Put on first layer, sprinkle remaining crumbs. Store in refrigerator at least 4 hours before use.

CHEESE CAKE — Joey Thordarson

30 single graham crackers (crushed)
1/2 cup icing sugar
1/2 cup melted butter

Mix and put 1/4 cup aside for top. Press into 9" x 12" pan. Bake 10 minutes at 325°.

1 pkg lemon jello dissolved in 1 cup hot water. Cool. Cream 1 pkg creamed cheese, 1/2 cup sugar and 2 tsp vanilla. (mix). Whip 1 can Alpha milk that has been chilled. Add lemon jello. Then add rest of mixture and beat. Pour onto graham wafers and top with 1/4 cup crumbs. Refrigerate 24 hours.

COFFEE CAKE — Jean Solvason

1/2 cup margarine
3 eggs
1-1/2 cups white sugar
1 pt. sour salad cream
3 cups flour (scant)
1-1/2 tsp baking soda
3 tsp baking powder

Mix butter, sugar and eggs. Add soda to sour cream. Sift dry ingredients and add alternately with sour cream. Grease large angel food pan and put in half of the batter. Sprinkle with half of:

1/2 cup brown sugar
1 tsp cocoa
1 tsp cinnamon

Add balance of batter and sprinkle with remaining sugar mixture. Bake at 350° 1 hour 15 minutes.

FRUIT CAKE — Jane Philips

1/2 lb butter
1 cup sugar
3 eggs
2-3/4 cups flour
1 tsp baking powder
1/2 lb mixed peel or glazed fruit
1/2 lb maraschino cherries
2 tsps vanilla
1-1/2 lbs raisins
1/2 cup liquid (1/2 sherry and 1/2 pineapple juice)
1 can crushed pineapple (drained)

Cream butter, sugar and eggs. Sift flour and baking powder and add to creamed mixture alternately with liquid.

Add remaining ingredients. Bake two hours in slow oven.

COLD WATER CAKE — S. Marchant

3/4 cup margarine
1 cup brown sugar
2 eggs
1 tsp vanilla
2 cups flour
1 tsp baking soda
2 tsp baking powder
1 cup dates
1/2 cup walnuts
1 cup cold water

Cream margarine and sugar, add eggs and vanilla. Beat and add dry ingredients, dates, walnuts and water. Bake at 350° in 12″ x 9″ pan for approximately 30 mins.

APPLE KUCHEN — Jean Solvason

1/2 cup butter or margarine
1 pkg yellow cake mix (large)
1/2 cup flaked coconut
1 20 oz can apples or 2-1/2 cups baking apples

Mix first two ingredients, add coconut. Pat into 9″ x 13″ ungreased pan. Bake 10 minutes.

Mix: 1/2 cup sugar
1 tsp cinnamon

Mix: 1 cup sour cream
2 egg yolks or 1 egg

Arrange fruit on baked crust, sprinkle with sugar and cinnamon mixture. Blend sour cream and egg — drizzle on top. Bake at 350° for 25 minutes, until edges are brown. Serve warm.

CHOCOLATE CHIP CAKE — Jean Solvason

1/2 cup margarine
2-1/4 cups flour
1/2 tsp salt
1 cup milk
1-1/2 cups sugar
3 tsps baking powder
3 egg whites
1/2 pkg chocolate chips

Cream margarine and **1 cup** sugar. Sift dry ingredients and add alternately with milk. Add chocolate chips and vanilla. Beat egg whites stiff and slowly add 1/2 cup sugar. Fold into first mixture. Bake at 350° for 30 minutes in 9″ x 13″ pan.

ICING:

1/2 cup butter
1-1/2 cup icing sugar
3 egg yolks

Cream together. Sprinkle with grated semi-sweet chocolate.

GERMAN SHENSEL CAKE — no name, but good intentions

2 cups flour
1 tsp baking powder
1/4 tsp salt
2/3 cup sugar
3/4 cup butter
grated rind of 1 lemon
1 egg
milk
1/4 tsp almond extract
3-1/2 cups peeled apples, cut in thin wedges

Combine the first 4 ingredients. Cut in butter until quite fine. Add rind.

Beat egg lightly in a cup and add enough milk to make 1/2 cup liquid. Add almond extract and pour over dry ingredients, tossing with a fork until a ball of soft dough is formed. If necessary, add a few drops of milk.

Place dough in bottom of an unbuttered 9" x 13" x 2" baking pan. Flour fingers and pat dough evenly to cover bottom and halfway up sides of pan. Refrigerate while preparing apples.

Arrange apples over dough in even, slightly overlapping rows. To make topping (shensel): combine 1/2 cup flour, 1/3 cup white sugar, 1/4 cup brown sugar, 1 tsp cinnamon, 1/4 tsp each nutmeg and salt, 1/8 tsp allspice and 4 tbsps butter until moist and crumbly. Sprinkle on top of apples. Bake in a 375° oven 30 to 40 minutes; cut into squares and top with whipped cream or ice-cream. Serves 10-12.

PUMPKIN CHIFFON CAKE — Steffie Hykawy

1-3/4 cups sifted all purpose flour
3 tsps baking powder
1 tsp salt
1-1/2 cups sugar
1 tsp cinnamon
1/2 tsp powdered cloves
1/2 tsp ground nutmeg
2/3 cup canned pumpkin
1/2 cup salad oil
1/2 cup water
1 tsp vanilla
5 eggs
1/2 tsp cream of tartar
icing sugar

Preheat oven to 325°
Sift then measure flour, resift with baking powder, salt, sugar and spices. In large mixing bowl combine pumpkin, oil, water, vanilla and egg yolks, stir to blend thoroughly. Gradually beat in flour mixture until smooth, about 1/2 cup at a time. Place egg whites in smaller mixing bowl. Sprinkle cream of tartar, beat until very dry and stiff. Carefully fold beaten egg whites into pumpkin mixture. Turn into ungreased 10 inch tube pan and bake 75-90 minutes or until cake is done when tester is inserted.

Immediately after the cake is baked, invert the pan and allow the cake to hang suspended until completely cold. Loosen edges and centre tube with knife. Carefully invert cake onto a platter. Dust top of cake with icing sugar or ice with thin confectioners' icing.

LAZY DAISY OATMEAL CAKE — Jean Solvason

Pour 1-1/4 cups boiling water over 1 cup oatmeal — let stand 20 minutes.

Cream:

1/2 cup butter
1 cup brown sugar
1 cup sugar
2 eggs
1 tsp vanilla

Add oatmeal mixture and:

1-1/3 cups flour
1 tsp soda
1/2 tsp salt
3/4 tsp cinnamon
1/4 tsp nutmeg

Bake at 350° for 50 minutes.

TOPPING:

1 cup brown sugar
1/4 cup melted shortening
3/4 cup coconut
3 tbsps cream
chopped nuts

Spread on warm cake, broil until bubbly.

MOLASSES LOAF CAKE — Maxine Solvason

2 cups buttermilk
1/2 cup honey
1/4 cup molasses
2 tsp soda
1 tsp salt
1-1/2 cups whole wheat flour
1/2 cup wheat germ
1 cup white flour
1/4 cup raisins (optional)

Mix together buttermilk, honey, molasses, soda and salt. Combine whole wheat flour, white flour and wheat germ, and blend into buttermilk mixture. Stir in raisins and pour batter into a 9" x 5" x 3" loaf pan that has been lined with wax paper. Bake in preheated oven at 350° for 50 - 60 minutes.

MALT LOAF — H.J. Williams

1/2 lb plain flour
1/2 level tsp salt
1 tbsp golden syrup
1 dessert spoon pure malt extract
1 dessert spoon black treacle
3 tsps baking powder
1 oz sugar
3 ozs mixed dried fruit
1/4 pt milk

Prepare a cool oven (325°, Gas mark 3).
Grease a 1-lb loaf tin and line bottom. Sift flour, baking powder and salt into a bowl, add fruit. Place sugar, golden syrup, malt and black treacle in a saucepan and heat until sugar disolves. Remove pan from heat, stir in dry ingredients, add milk and beat until well blended. Pour into the tin. Bake in the center of oven for 1 hour or until well risen and firm. Remove from oven and leave to cool on a wire rack. Keep in an airtight tin.

MELTING MOMENTS — M. King

2 cups sifted flour
1/2 cup icing sugar
1 cup butter
Pinch of salt
1 tsp vanilla

Method:

Cream butter, add sugar, then flour, salt and vanilla. Drop onto cookie sheet, about a teaspoonful, press with fork. Bake at 350° for 10 minutes. Much like shortbread.

UNCOOKED CHOCOLATE COOKIES

1 cup margarine
1/2 cup milk
1-1/2 cups white sugar

Boil for 1 minute.

Add:

3 cups oatmeal
1 cup coconut
6 tbsps cocoa
1 tsp vanilla

Drop by teaspoon on waxed paper. Put in fridge to cool and harden.

LEMON CRUMBLES — Mrs. H. Clark

1-3/4 cups soda cracker crumbs
1-1/2 cups dessicated coconut
3/4 cup flour
pinch of salt
1/2 cup white sugar
3/4 cup butter
2 tsps baking powder

Sift flour and baking powder. Rub in the butter. Add cracker crumbs, sugar and coconut. Spread half of mixture on greased pan, add lemon filling and spread remaining mixture on top. Bake in moderate oven.

LEMON FILLING:

1 egg
1 cup water
1 cup sugar
1 lemon (grated rind and juice)
1 tbsp flour.

Mix sugar and flour, stir in water. Add beaten egg gradually. Cook stirring constantly, until thick. Remove from fire. Add lemon juice and rind. Cool before using.

BRAILES COOKIES — E.N. Wright

2 oz lard
1 tsp syrup
4 oz flour
3 oz sugar
2 oz butter or margarine
3 tsps boiling water
2 oz oats
vanilla or ginger flavoring

Method:

Cream fat and sugar, add flavoring, water and syrup. Blend in dry ingredients to a stiff dough. Form into walnut sized balls, place on a floured baking tray. Bake at Mark 4 or 350° for 15 to 20 minutes. (golden)

APPLESAUCE OATMEAL COOKIES — Merle Kubas

1-3/4 cup flour
1/2 tsp salt
1 tsp cinnamon
1/2 tsp nutmeg
1/2 tsp cloves
1 cup sugar
1/2 cup shortening
1 egg
1 cup applesauce
1 tsp soda
1 cup raisins
1 cup rolled oats

Blend flour, salt and spices. Cream shortening, sugar and egg. Combine applesauce and soda. Add to creamed mixture alternately with dry ingredients. Stir in raisins and oats. Drop by teaspoonful, about 2" apart on greased baking sheet. Bake at 350° for 15 — 20 minutes. Yields 4-1/2 dozen cookies.

DUTCH SPICE QUICKIES — Jean Solvason

1 large spice cake mix
2 eggs
milk
1 tsp vanilla
1 cup raisins
2/3 cup chopped walnuts

Preheat oven to 375°. Place cake mix in bowl. Break eggs into measuring cup — add milk to 2/3 cup. Add vanilla, add liquid to dry mix. Beat 4 minutes at medium speed. Stir in raisins and nuts. Drop by teaspoonful onto greased cookie sheet. Bake for 10 minutes.

LEBKUCHEN — Jessie White

3/4 cup margarine or butter
1 cup brown sugar
1/3 cup liquid honey
3 cups flour
1 tsp baking powder
1/2 tsp baking soda
1 tsp salt
1 tsp cinnamon
1 tsp ginger
1/2 tsp nutmeg
1/4 cup buttermilk or sour milk
1/4 cup **cold strong** coffee

Cut butter in bowl, add sugar and honey. Stand bowl in hot water, melt then cool. Sift dry ingredients together. Add to cooled honey mixture alternately with milk and coffee. Chill, roll out desired shapes. Bake at 350° for 15 minutes. Brush hot cookies with lemon glaze.

SNICKERDOODLES — Sharon Helms

1 cup shortening
1-1/2 cups sugar
2 eggs
2-3/4 cups flour
2 tsps cream of tartar
1 tsp soda
1/4 tsp salt

Mix and form into 1" balls, roll in mixture of 2 tbsps sugar and 1 tsp cinnamon. Bake at 375° for 8 — 10 minutes.

SHORTBREAD COOKIES — Evelyn Kardashinski

1 cup butter or white margarine
1/2 cup sugar
2 cups flour
1/2 tsp salt
1 cup finely chopped nuts
1 tsp vanilla

Mix as for shortbread. Chill 1 hour. Shape them. Bake at 350° oven for 10 — 12 minutes. Place near top of oven. Roll in icing sugar while still hot.

COOKIE TARTS — Jessie White

1-1/4 cups butter or margarine
1 package (8 oz) cream cheese
3 cups flour
2 tsps mace
pinch salt
icing sugar
fruit preserves or canned fruit or pie filling

Combine butter, cream cheese, flour, mace, salt. On board lightly sprinkled with sugar, roll dough to 1/2" thickness. Cut dough to fit miniature tart shells. Fill with fruit. Bake in oven 350°. Yields 4 dozen.

CHRISTMAS COOKIES — Annie Laurie Tomalty

1/2 cup butter or margarine
1/2 cup brown sugar
2 eggs
1-1/2 cups sifted flour
1-1/2 tsps cinnamon
1/2 tsp nutmeg
1-1/2 tsps soda
1/2 tsps cloves (ground)
1 lb raisins
1/2 cup wine or orange juice
1 lb walnuts
1/2 lb citron
1 lb candied cherries

Soak raisins in liquid for 1 hour. Mix butter, sugar, eggs — beat well. Place dry ingredients in sifter and add to above. Add raisins, walnuts, citron, candied cherries. Mix well. Drop by teaspoonful onto greased cookie sheet. Bake at 325° for 15 minutes.

SHORTBREAD — Evelyn Kardashinski

1 cub butter
1/4 to 1/2 cup icing sugar
2 cups flour

Use hand mixer as fast as possible. Try not to use much flour when shaping cookies. Bake at 350° for 15 — 20 minutes or till light brown on edges.

RUM BALLS — Merle Kubas

A NO BAKE COOKIE

1 cup finely crushed vanilla wafers
1-1/2 cups chopped walnuts
1 cup icing sugar
2 tbsps cocoa
3 tbsps cream
2-1/2 tbsps corn syrup
1 tbsp rum flavoring
icing sugar

Combine crumbs, nuts, sugar and cocoa. Stir well. Add cream, corn syrup and flavoring. Mix well. Shape into 1" balls and roll in icing sugar. Best if allowed to age at least 1 day. Keep in refrigerator.

UNCOOKED RUM BALLS — Jane Philips

1-1/2 cups vanilla (or graham) wafer crumbs
1 cup sifted icing sugar
3 tbsps cocoa
1/2 cup chopped nuts
1/4 cup of rum (preferably dark)
3 tbsps corn syrup
Extra wafer crumbs or chocolate shot

Mix all ingredients except extra crumbs or shot. Shape into balls and roll in wafer crumbs or chocolate shot. Makes about 3 dozen small size balls. Store in tightly covered container.

DUNCAN BARS — E. Jawolik

1 egg
1/4 cup brown sugar
1-1/2 cups graham wafers (crushed)
1/2 cup coconut (desiccated)
1 tbsp cocoa
1/2 cup butter (melted)
1/2 cups walnuts (crushed)
1 tsp vanilla

Combine all ingredients and press into an 8" x 8" pan. Frost with a butter icing. Swirl 1 tbsp melted chocolate over top. (optional).

OATMEAL-APPLE BARS — Diane Yanciw

2 cups sifted all purpose flour
1/2 tsp salt
1/2 tsp baking soda
1/4 tsp nutmeg
3/4 cup butter or margarine (softened)
3/4 cup firmly packed brown sugar
3/4 cup granulated sugar
1 egg
3/4 cup canned applesauce
2 cups quick cooking oats (not instant)
1 cup cut up pitted dates

1. Sift flour, salt, baking soda and nutmeg onto wax paper.
2. Beat butter, sugars and egg in large bowl with electric mixer at high speed, until light and fluffy. About 3 minutes. Stir in flour mixutre alternately with applesauce blending well to make a thick batter, stir in oats and dates.
3. Spread dough in a greased 15" x 10" x 1" jelly-roll pan.
4. Bake in moderate oven (350°) for 25 minutes or until top springs back when lightly pressed with finger tip.

Cool in pan on wire rack. Sprinkle lightly with icing sugar if you wish. Cut into bars.

FRUIT BARS — no name, but good intentions

3/4 cup sifted flour
1/2 tsp baking powder
1/2 tsp salt
1 cup brown sugar firmly packed
1/4 cup melted shortening
2 eggs, well-beaten
1 cup chopped nuts
1 cup chopped pitted dates

Set oven for 350°. Grease a 9" square pan. Sift together flour, baking powder, and salt; add sugar; mix well. Combine shortening and eggs; stir into dry ingredients and blend well. Stir in nuts and dates. Turn into greased pan and bake 30 minutes or till browned. Cut into bars while hot. Makes about 16 bars.

MARSHMALLOW SLICE — Steffie Hykawy

3/4 cup butter or margarine
3-3/4 tbsps brown sugar
1-1/2 cup flour

Mix above ingredients well and put in an 8" x 8" pan. Bake bottom crust at 350° for approximately 20 minutes. Cool lower crust before putting marshmallow topping on.

TOP:
1 pkg gelatin soaked in 3/4 cup cold water. Add 3/4 cup granualted sugar and pinch of salt. Bring to a boil, then simmer 10 minutes (do not stir). Remove from heat, add 3/4 cup icing sugar. Beat until foamy and add 3/4 tsp baking powder, almond and vanilla extract. Beat until thick and stands in peaks. Put on lower crust. Sprinkle with toasted coconut or chopped nuts.

CREAM CHEESE DAINTIES — Merle Kubas

1 lb cream cheese
1/2 cup sugar
salt
1/2 cup cherries, finely cut
1 cup desiccated coconut
2 slices pineaple, finely cut

Beat cheese till fluffy. Add sugar, salt, fruits and coconut. Mix well. Roll into 1" balls and cover with graham wafer crumbs. Keep in refrigerator.

RAISIN SQUARE — M. King

1-1/2 cups brown sugar
2 cups flour
1/2 cup shortening
2 tsps baking soda
1 tsp nutmeg
1 tsp salt
1 tsp cinnamon
1 tsp allspice
1 tsp vanilla

Boil 2 cups raisins in 2 cups water until swollen.
Mix ingredients altogether, then hot raisins then quickly add 2 eggs and mix together.
Bake at 350° for 35 to 40 minutes. Pan size 9" x 13".

MARZIPAN BARS — Betty Sisterson

Pastry to line 8" pan
Raspberry jam
2/3 cup white sugar
1/2 cup butter or margarine
2/3 cup **rice** flour
2 eggs
1/4 tsp salt
Red and green food colour

Line pan with pastry (thin). Cover pastry with thin layer of jam. Blend butter and sugar thoroughly and add eggs, beat until light and fluffy. Add rice flour and salt. **Beat well.** Colour 1/3 mixture red, 1/3 green and leave the rest. Put small spoonfuls of each colour alternately over jam to cover. Bake at 375° for 35 minutes. Ice with almond flavor icing.

CHOCOLATE YUM SLICE — E. Chinn

1/2 cup butter
1 cup icing sugar
2 eggs
1-1/2 squares unsweetened chocolate
2 cups coconut or walnuts or 1 cup of each
12 graham wafers
Vanilla to taste

Cream butter and sugar, add egg yolks, melted chocolate and vanilla. Then add stiffly beaten egg whites, coconut and walnuts. Spread mixture over nine whole graham wafers. Crush remaining 3 wafers and sprinkle on top. Refrigerate until firm.

BUTTERSCOTCH OAT SQUARES — Merle Kubas

2 cups rolled oats
1 cup brown sugar (packed)
1/2 cup melted butter
1/2 tsp vanilla

Combine oats and sugar. Add melted butter and vanilla. Spread evenly in an ungreased 9" x 13" pan. Bake at 375° for 10 — 12 minutes. Squares will be soft but harden on cooling. Allow to cool 5 minutes before cutting. Allow to cool completely before removing from pan.

PINEAPPLE SLICE — Steffie Hykawy

FILLING:

1 tsp crushed pineapple
2 tbsps cornstarch
2 tbsps white sugar
1/2 tsp vanilla
1 tbsp butter

Cook until thick.

CRUMBS:

2 cups flour
1/2 tsp salt
1 cup brown sugar
1 tsp baking powder
not quite 1/2 cup butter
1 egg

Place crumbs on bottom of 8" x 8" pan leaving some for top. Spread on the filling, cover with rest of crumbs. Bake at 325° for 30 minutes.

O HENRY BARS — Dorothy Powell

(a) 1 cup brown sugar
1/2 cup milk
1/2 cup butter

(b) 1 cup crushed graham wafers
1 cup walnuts
1 cup coconut
1/4 cup chopped red glazed cherries

Combine (a) ingredients and bring to boil and add quickly to (b). Place whole graham wafers on bottom of 7" x 11" x 1/2" pan. Pour mixture of (a) and (b) over wafers. Place more wafers on top of mixture. Cover with very thin icing. Chill before cutting.

PECAN FINGERS — Joey Thordarson

1 cup butter or margarine
1/4 cup icing sugar
1 tsp vanilla
1/4 tsp salt
1 tbsp water
1 cup chopped pecans
2 cups flour

Cream butter and sugar. Add water, vanilla, flour and then nuts. Chill in fridge for 1 hour. Roll into finger lengths. Bake at 250° for 1 hour. Cool and dip in icing sugar. Makes about 3 dozen (can be placed close together).

FROSTED LEMON BARS — Ellen Vinet

2 cups Kellogg's Corn Flakes OR
1/2 cup Kellogg's Corn Flake Crumbs
1 cup sifted regular all-purpose flour
1/2 cup brown sugar, firmly packed
1/3 cup soft butter or margarine
2 tbsps regular all-purpose flour
1/4 tsp salt
2 eggs slightly beaten
1 cup brown sugar, firmly packed
1-1/2 cups shredded coconut
1/2 tsp vanilla
1 cup chopped nuts

1. If using corn flakes, crush into fine crumbs. In 13" x 9" x 12" baking pan, combine with the 1 cup flour, 1/3 cup brown sugar; mix well. With tablespoon, press evenly in bottom of baking pan.
2. Bake in slow oven 275° about 10 minutes. Remove from oven.
3. Mix together the 2 tbsps flour and salt. Set aside.
4. Combine eggs, 1 cup sugar, coconut and vanilla. Add flour mixture and nuts; mix well. Spread over baked layer.
5. Bake in moderate oven 350° about 20 minutes, or until done. Frost with Lemon Icing while warm. Cool and cut into bars.

LEMON ICING:

1 cup sifted confectioners sugar
1 tbsp butter or margarine, melted
2 tbsps lemon juice

Combine all ingredients; beat until smooth. Frost Lemon Bars while warm.

QUICK PAN BROWNIES — Alice Ellison

3/4 cup sifted flour
1/2 tsp baking powder
1/4 tsp salt
1/2 cup shortening
1/4 cup cocoa
3/4 cup sugar
2 eggs
1 tsp vanilla
3/4 cup chopped nuts

Measure shortening in 8" square pan and melt over low heat. Stir in cocoa until blended, cool slightly. Add sugar and mix until smooth. Add eggs and vanilla. Mix in sifted dry ingredients, beat until smooth. Stir in nuts, spread evenly in pan. Bake at 350° for 25 — 30 minutes. Cool and frost with chocolate icing.

TURKISH DELIGHT STRUDEL — Mary Krezanski

1/2 lb butter or margarine
2 cups flour
1 egg yolk
7 tbsps **sour** cream
1 lb turkish delight
1 small jar Jambori jam

Mix butter, flour, egg and sour cream as for pie. Divide pastry even in 4 balls, keep in fridge overnight. Mix 1/2 cup of icing sugar and fine coconut. Roll out pastry into 5" x 9" sprinkle mixture on both sides. Spread thin Jambori jam, cut turkish delight in half, place one by one, roll as for jelly roll. Wrap each in foil and freeze, bake when needed. Bake at 350° until golden brown.

TRADITIONAL BRANDY SNAPS — H.J. Williams

3 oz syrup
2 oz sugar
3 oz butter
2 oz flour
1 tsp ground ginger or grated lemon rind
1 tsp brandy (optional)

Grease the handles of some wooden spoons. Melt the syrup, sugar and butter and allow to cool slightly, then add the flour and ground ginger or grated lemon rind, mixing well. Stir in the brandy and put in small teaspoonfuls, 3-4 inches apart, on a well greased tin. Bake in a moderate oven 375° until well spread and just golden-brown. Allow to cool for a moment, then lift off with a palette knife and quickly roll over the greased handle of a wooden spoon. Slip off carefully. If the biscuits cool too much, and are too brittle to roll, return them to the oven for a moment to soften. (Makes about 18) English measurement.

SESAME CANDY — Justina Stagg

1/2 cup honey
1 cup sesame seeds
1/2 cup sunflower seeds
1 cup macaroon coconut

1. Put honey into 2 quart pot.
2. Boil to hard ball stage.
3. Add sunflower seeds and boil for a few more minutes.
4. Add and stir in quickly sesame seeds and coconut.
5. Put into oiled 8" x 8" pan with moistened hand.
6. Cut into squares.

They're delicious healthy candy.

BANANA DELIGHT — I. Elwood-Oates

1/2" slices rich brown bread
1 bana cut into 6's
Lemon juice
Demarara sugar
Cinnamon sugar

Toast bread lightly on one side. Butter on other side and lay on sliced banana to cover bread. Sprinkle on lemon juice to completely cover banana then sprinkle with demarara sugar and cinnamon sugar. Place under broiler until sugar goes like toffee.

JELLO GRAHAM WAFER CAKE — Eleanor Borodey

1 3 oz pkg of jello
1 pt sour cream
1/2 cup sugar
1 tsp vanilla

Make jello first so it will be partially set. Place a layer of graham wafers (not crushed) at bottom of 9" pan. Mix sour cream, sugar and vanilla. Put half on top of wafers and add another layer of wafers. Put partly set jello and another layer of wafers. Put rest of sour cream mixture. Sprinkle crushed wafers on top. Allow to set in fridge.

APPLE CINNAMON PUFFS — Ann Rudd

1) 1 cup sugar
1 cup water
1/2 tsp red food colouring

Boil to a syrup 5 minutes.

2) 6 medium sized apples, peel and slice thinly. Place in a greased baking dish 8" x 12". Pour syrup over apples.

3) 1-1/2 cups flour
2 tsps baking powder
1/2 tsp salt
Sift together.

1/4 cup shortening. Cut into flour mixture until it looks like meal. Add 3/4 cup milk. Stir to make soft dough.

Drop 12 spoonfuls on top of apples and make a dent in the top of each. Place in the dented dough a mixture of:

2 tbsps melted butter
2 tbsps brown sugar
1/2 tsp cinnamon

Bake at 450° for 25 — 30 minutes. Serve warm with cream or milk if desired.

TRIFLE — Gloria Barrow

FOUNDATION:

Sponge cakes
Tinned or fresh fruit
Jam

TO SOAK: Sherry and fruit juice
TO COAT: Egg or cornflour custard
TO DECORATE: Cream, cherries, angelica, almonds.

1. Split the sponge cakes and spread with the jam.
2. Arrange sponge cakes, fruit in a glass dish and soak with fruit juice and sherry.
3. Leave to stand half an hour, then coat with cool custard.
4. Add 1/2 tsp of sugar and a few drops of vanilla essence to the cream and whip till stiff.
5. Pipe the cream on top of the trifle and decorate with cherries and almonds.

TROPICAL PIE — Merle Kubas

1 cup corn flakes crumbs
2 tbsps sugar
1/2 tsp cinnamon
1/3 cup butter (melted)
1 coconut cream pie filling
1-1/2 cup milk
1 cup whipping cream
1/4 cup raisins
1 (14 oz) can crushed pineapple

Combine crumbs, sugar, cinnamon and butter. Mix well and pat into pie pan to form crust. Chill. Whip cream. Fold all but 3/4 cup into pie filling. Add raisins and **well drained** pineapple. Pile into pie shell and garnish with remaining cream. Chill until firm.

SPOTTED DICK — E.L. Williams

4 oz suet
2 tbsps brown sugar
Milk and/or water to mix
Dried fruit to taste
8 oz plain flour
2 tsps baking powder
1-1/2 tsps spice (sweet)
Pinch of salt

Mix dry ingredients together, add liquid and stir to a dropping consistency. Tip into a greased pudding basin and cover with butter paper and foil. Place in a pan of boiling water and cook for at least 2 hours. **DO NOT LET PAN BOIL DRY.** Traditional English recipe.

CALIFORNIA WALNUT PARTY TORTE — Pat Helms

6 eggs, separated
1/2 cup sugar
2 tbsps graham cracker crumbs
1/4 tsp salt
2 tbsps sugar
1 tbsp instant coffee dissolved in 3 tbsps cold water
2 tbsps flour
1 cup ground walnuts
2 tbsps baking powder
1/2 tsp vanilla

Beat egg yolks until light and lemon coloured. Beat in 1/2 cup sugar gradually — beat for 5 minutes. Beat in coffee. Stir in walnuts, crumbs, flour, baking powder, salt and vanilla. Beat egg whites until stiff. Beat in the 2 tbsps sugar and fold into yolk mixture. Turn into 3 9″ greased and floured pans. Bake at 300° for 30 minutes. Cool.

CHOCOLATE FILLING:

1 6 oz pkg semi sweet morsels
2 cups rich milk
2 tbsps cold water
1/2 tsp vanilla
1/2 cup whipping cream (whipped & sweetened)
2 tbsps cornstarch
2 tsps instant coffee
2 eggs

Melt chocolate in milk with instant coffee in top of double boiler. Beat eggs and mix in cornstarch and milk; return to double boiler and cook until thickened. Add vanilla. Cool. Spread filling between layers and frost top with whip cream. Makes 10 to 12 servings.

RHUBARB DESSERT — no name, but good intentions

(a) 1 cup brown sugar
1 cup sifted flour
3/4 cup rolled oats
1/2 cup melted margarine
1 tsp cinnamon

(b) 4 cups diced rhubarb

(c) 1 cup sugar
2 tbsps corn starch
1 cup water
1 tsp vanilla

Mix (a) ingredients and press half of mixture into greased 9" x 9" pan. Cover with rhubarb (b) mixutre. Combine sugar and corn starch. Stir in water — (c) mixture. Cook until clear and add vanilla. Pour over rhubarb. Top with remaining crumbs. Bake at 350° for 25 minutes. Serve with cream as a dessert.

LEMON DELIGHT — Agnes Albertson

CRUMB CRUST: 2 cups graham cracker crumbs
1/4 cup sugar
1/3 to 1/2 cup melted butter or margarine

Mix crums and sugar together thoroughly with the melted butter. Save 1/2 cup of mixture. Press remainder in evenly on bottom and sides of lightly buttered 13" x 8" pan. Chill until firm, about one hour.

FILLING: 1 3 oz pkg lemon jelly powder
1/2 cup boiling water
Mix together and chill until syrupy.

Whip one 1 lb can evaporated milk with 1/2 cup sugar. Add jelly-water mixture when milk forms peaks. Pour over wafer crust. Sprinkle crumbs over top. Chill two to three hours and refrigerate until ready to serve. Yields 16 servings.

STRAWBERRY RIBBON CAKE — Merle Kubas

2-1/2 cups flour (sifted)
2-1/2 tsps. baking powder
1/2 tsp salt
1 cup butter or margarine
2 cups sugar
1 tsp vanilla
1/2 tsp almond extract
3/4 cup milk
4 eggs
Red food colouring

Grease and flour 2-8" pans. Sift dry ingredients together. Cream butter and sugar until fluffy. Beat in eggs one at a time, then flavorings. Add dry ingredients alternately with milk. Spoon half the batter into one pan. To remaining batter add red food colouring and spoon into second pan. Bake at 375° about 30 minutes. Cool cakes and split. Put together alternating the pink and yellow layers, with Strawberry Butter Cream;

1 pkg (3 or 4 oz) cream cheese
4 tbsps butter or margarine
1/3 cup mashed fresh strawberries
1 lb icing sugar

Blend cheese and butter. Beat in strawberries. Stir in 2 cups icing sugar. Measure out 1-1/2 cups for filling. Beat in remaining sugar for frosting.

FRESH FRUIT SALAD — Gloria Barrow

1 lemon
2 red-skinned apples
1 banana
2 oranges
2 ozs blackgrapes
4 ozs sugar
1/2 pt cold water

1. Wash the fruit
2. Dissolve the sugar in the water in a pan, stir and bring to the boil; when cool, pour into a glass dish.
3. Cut the lemon in half, squeeze out the juice and add it to the sugar syrup.
4. Prepare the apples by cutting into quarters, coring and slicing. Place in the syrup to prevent browning.
5. Peel and slice the banana and add to the syrup.
6. Cut the peel and pith from the oranges, using a sharp knife; cut round the orange in a 1/2" strip, working in a spiral round the fruit and cutting through to the flesh. Hold the orange over a glass dish to catch the juice, and cut it carefully into segments, leaving the membrane and inner pith. Remove all pips, and place the cut pieces in the syrup.
7. Halve the grapes, remove the pips, using the tip of a knife, and add to the rest of the fruit.
8. Serve with whipped cream.

PECAN CREAM CAKE — Merle Kubas

1 pkg yellow cake mix
2 eggs
water
1 tsp orange extract
1 tsp almond extract
1 cup finely chopped pecans
Mocha custard filling
Mocha cream frosting

Blend mix, eggs, water and extracts. Add nuts and blend. Pour into 2 greased and floured round cake pans. Bake at 325° for 45 minutes. Cool completely. Fill with chilled Mocha Custard and top with Mocha Frosting. Chill.

MOCHA CUSTARD FILLING:

1/2 tsp vanilla
2/3 cup scalded milk
1 egg
3 tbsps sugar
2 tbsps flour
1/8 tsp instant coffee

Combine first 4 ingredients in top of double boiler; slowly stir in milk. Cook stirring constantly until mixture thickens. Beat egg and slowly beat in hot mixture. Return to double boiler and cook 5 minutes more. Chill.

MOCHA CREAM FROSTING:

1 cup whipping cream
3 tbsps sugar
1 tsp instant coffee
1/2 tsp vanilla

Combine all ingredients. Chill 30 minutes then beat till stiff.

CHERRY FLIP — no name, but good intentions

1 pkg miniature marshmallows
1 cup whipping cream
1/2 cup butter
2-1/2 cups crushed graham wafers
1 can Cherry pie filling

Press butter and graham wafer crumb mixture into bottom of 10" x 10" baking pan, saving 1/2 cup for top.
Mix marshmallows with 1 cup of whipping cream. Do not whip cream too stiff. Place 1/2 of mixture on top of crust. Pour can of filling on top and spread evenly. Top with other 1/2 whipped cream mixture. Sprinkle remaining crumbs on top.
Refrigerate until serving time. (Frozen strawberries may be substituted).

BROKEN GLASS DESSERT — Agnes Albertson

1 pkg each of lemon, lime and cherry jellow
1 cup of hot water for each pkg
1 envelope plain gelatin
1/4 cup cold water
1 cup hot pineapple juice
1 large Dream Whip — whipped with 1/2 cup sugar
1 tsp vanilla
2 cups graham wafer crumbs
1/2 cup **melted** butter
1/2 cup sugar

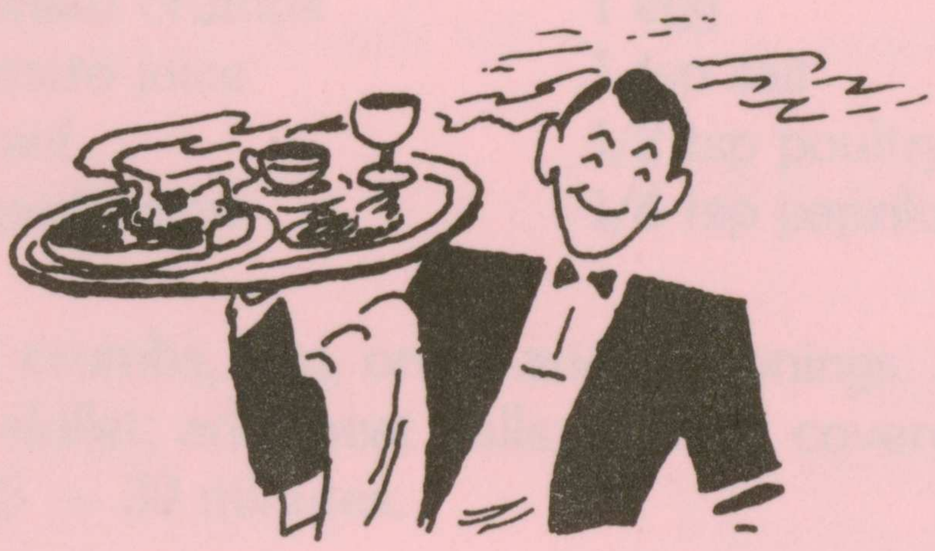
Mix together wafer crumbs, melted butter and sugar. Dissolve each of three packages of jellow in 1 cup hot water. Pour into cake pans or pie plates that have been oiled and allow to set until firm. Best set night before. Cut firm jellow into 1/2" cubes. Soften gelatin in cold water. Dissolve in hot pineapple juice. Cool. Fold into whipped Dream Whip to which vanilla is added. Blend the jello cubes carefully into whipped mixture. Turn into 9" x 13" pan that has crumb base in it. Save 1/3 crumb mixture for top. Chill 6 to 12 hours. Slice to serve. Keeps for several days refrigerated.

FRESH PEACH BAVARIAN PIE — Merle Kubas

1 baked pie shell
2 cups diced fresh peaches
2 tbsps sugar
1 pkg lemon jelly powder
1-1/2 cups whipped cream
1 cup boiling water
1/4 cup sugar
1/8 tsp salt
3/4 cup peach syrup and cold water

Sprinkle 2 tbsps sugar over peaches and let stand 30 minutes. Drain, saving syrup. Dissolve jelly powder, 1/4 cup sugar and salt in 1 cup boiling water. Add peach syrup and enough cold water to make 3/4 cup. Chill until slightly thickened. Fold in whipped cream and peaches. Pile into pie shell and garnish with additional peaches and whipped cream if desired.

Meats, Poultry & Fish



"The turnpike road to people's hearts, I find
Lies through their mouths, or I mistake mankind"

Beef

SCRAPPLE — Myrian Helms

2 lbs lean Sausage
3/4 lb lean Ground Beef

Boil in approximately 2 quarts of water for 1 hour. Cool. Skim off most of the fat. Use large heavy pan. Bring to boil.
Add 2 tbsps salt; coarsely ground pepper; 2 tsps ground Sage. Simmer 15 minutes.

Add 1 quart of water. Bring to boil again.
Add 3 cups corn meal which has been diluted with cold water (dry cornmeal will only lump) boil gently for 30 minutes. If too dry add more water.
Pour into greased bread pans. Allow to stand overnight to firm. Slice and brown in hot fat. Makes 3 bread pans.

MEAT BALLS IN TOMATO SAUCE — Merle Kubas

1/2 cup fine bread crumbs
1-1/4 cups tomato juice
1 lb ground beef
1/2 cup chopped onion
1 egg
1 tsp salt
1/2 tsp poultry seasoning
1/4 tsp paprika

Combine meat, bread crumbs, egg, onion and seasonings. Shape into small balls. Heat tomato juice in skillet; add meat balls; simmer covered, turning once, until meat balls are done. 25 — 30 minutes.

Fast and easy and low-cal too!

QUICK GOULASH — Alice Ellison

Brown 1 to 2 lbs hamburger.
Cook 2 cups elbow macaroni. Drain and add to hamburger.
Add 1 can tomato soup and 1 can vegetable soup.
Mix together and bake in casserole dish for 1 hour.
Fried onions may be added, celery, peppers, whatever your taste may be.
Serve with garlic bread, and lettuce salad.

SWEET AND SOUR MEATBALLS — S. Marchant

1 lb hamburger
1/4 cup bread crumbs
1 egg
1/2 cup water

Make in small balls and brown. Put in 1 cup diced celery and brown 5 min.

SAUCE:

1-1/2 cup water
1/3 cup brown sugar
1/3 cup vinegar
2 tbsps soya sauce

Add 2 tbsps corn starch mixed with a little water. Cook 3 minutes. Add meat and celery. Simmer about 1 hour stirring occasionally.

ORIENTAL DELIGHT — Pat Helms

1 lb ground beef
1 can Campbells Golden Mushroom soup
1 4 oz can sliced mushrooms, drained
1 8 oz can sweet peas, drained
1 pkg Lawry's mushroom gravey mix
1 2-5/8 oz pkg slivered almonds
1 5 oz can chowmein noodles

Brown meat in electric skillet. Add mushroom soup, sliced mushrooms, sweet peas and almonds. Mix gravy mix with 1-1/4 cup water and add to meat mixture. Simmer 30 minutes. Add chowmein noodles and simmer 5 minutes longer and serve.

KING HAMBURGER — Ann Rudd

1/2 cup rice - precooked
1 lb hamburger (ground beef)
1 onion, chopped
1 stick celery, chopped
1 tin mushrooms
1 20 oz tin tomatoes
1 tin peas, optional

Mix and bake 1-1/2 hours. Uncover for last 1/2 hour. Serve with hot biscuits.

MEAT BALLS IN SAUCE — Annie Laurie Tomalty

MEATBALLS:

1 lb ground beef
1/2 cup rice (raw)
1 small onion, chopped
1/4 green pepper, chopped
1 small celery stalk, chopped
1 egg, beaten
2 teaspoons prepared mustard
salt and pepper to taste

Combine the above and mix well. Form 1" to 1-1/2" balls and brown in frying pan or pot. Place in a casserole. Pour sauce over meat. Cover and bake in over 300° for 3/4 hour or until well cooked.

SAUCE:

1 19 oz can tomato juice
1/2 tsp allspice
1 tsp chili powder
1/2 tsp celery salt
1/2 tsp celery seed
1 tsp Worcestershire Sauce
1 tbsp brown sugar
1/4 tsp salt
1/4 to 1/2 bottle 4-H Dry Garlic Spare Rib Sauce - strong (blue label)

Combine the above and simmer for 10 minutes.

CLASSY CASSEROLE — Shirley Bergen

1 lb lean ground beef
1 cup uncooked rice
1 package (1-3/8 oz) dry onion soup mix
1 10 oz can condensed cream of mushroom soup
1 cup water
1 cup sliced green onion tops, optional

Crumble ground meat in a buttered 2-1/2 quart casserole. Sprinkle with rice and soup mix. Blend mushroom soup and water. Pour over rice. Spread onion tops over mixture. Cover and bake at 350° F. for 1 hour. Makes 6 servings.

HAMBURGER PIE — no name, but good intentions

1 lb hamburger
1/3 cup onion
1/2 tsp salt
1 can tomatoes

Brown meat and onion, add salt and tomatoes. Cook and place in casserole.

TOPPING:

1-1/2 cups flour
3 tsps baking powder
1/2 tsp salt
pepper to taste
1 tsp celery salt
paprika
4 tbsps fat
2/3 cup milk

Sift dry ingredients, cut in fat, stir in milk. Drop from spoon on top of casserole. Bake at 425° for 20 minutes.

MEAT LOAF — M. King

1-1/2 lbs ground beef
1 egg
2 tbsps ketchup
1 tbsp dry mustard
1/2 to 3/4 cup evaporated milk
2 slices bread, chopped fine
salt, pepper & parsley to taste
4 to 6 finely chopped sweet pickles
1 small onion, chopped fine.

Method:
Combine all ingredients in a bowl, place in a loaf pan, bake at 325° for 1-1/2 hours

LASAGNE ESPANOL — Pat Helms

3 cups water
1 tbsp chili powder
1 pkg Lawrie's Taco mix
1 tsp salt
2-1/4 oz sliced olives, drained
3/4 lb cheddar cheese, shredded
1 lb pkg Lasagne noodles.
1 lb ground beef
2 oz jar pimento
4 oz can mushrooms, drained
2 8 oz cans tomato sauce
2 6 oz cans tomato paste
1 med. onion, chopped
1/2 green pepper, chopped

Brown meat, drain, add onion, pepper, pimento, mushrooms. Stir in tomato sauce, paste, water, taco mix, chili powder and salt. Cover and simmer one hour. Add olives last 10 minutes of cooking. Cook lasagne.

In 13" x 9" x 2" pan put a little sauce in bottom, then lasagne, then cheese. Repeat layers, ending with cheese. Cover with foil. Bake 30 minutes at 325°.

BEEF INTERNATIONALE — Lesia Minarik

Cut 2 lbs of round steak in thin strips and brown in 2 tbsps margarine. Add 2 medium onions thinly sliced, 2 green peppers cut in strips, and 1/2 cup water. Cover and simmer 30 minutes adding more water if necessary. Add 10 oz can of condensed cream of celery soup combined with 1/4 cup Miracle Whip and 1 can of sliced drained mushrooms. Season to taste. Heat, stirring occasionally. Serves 6 to 8.

BEEF STROGANOFF — Elsie Jawolik

Round Steak (desired amount)
Celery (desired amount)
Green Pepper (desired amount)
1-1/2 tbsps Corn Starch
1 can Chinese Noodles
Onions (desired amount)
Mushrooms (desired amount)
Pepper
Salt

Cut meat into small strips and brown in fat. Add water and simmer until well cooked.
In a separate pan fry celery, green pepper and onions on low heat. Cover and steam this until partly cooked.
Add all vegetables to the meat.
Mix Corn Starch in a little water and add to this.
Add Chinese Noodles and Steam for about 10 minutes or until noodles are soft.
Serve over rice or mashed potatoes.

TRADITIONAL STEAK AND MUSHROOM PIE —

H.J. Williams

1-1/4 lb stewing steak
1 oz drippings
1 tbsp flour
1 tbsp tomato paste
1/2 lb pastry
1/4 lb mushrooms
1 small onion
1 dessert spoon Worcestershire Sauce
1/2 pint beef stock
egg to glaze

Cut meat, onion and mushrooms into bite size pieces. Gently brown onion and mushrooms in drippings, remove and place in heavy saucepan. Brown steak, add to onion and mushrooms in warm saucepan. Add tomato paste and worcestershire sauce. Mix well. Add flour, mix well. Slowly add stock and simmer for 1-1/2 hours, stirring often. Allow to cool. Line pie dish with pastry, place filling in dish and cover. Glaze with egg and bake at 400° F. for 30 - 40 minutes or until golden brown.

For Canadian appetites double recipe.

CHARBONADE DE BOUEF FLAMANDE —

Denis Williams

Ingredients for 4 persons:
1-1/4 lbs (min.) thick round steak
1 large onion
1 28 oz can of tomatoes
1 good pinch of 'Fine Herbs'
butter
salt and pepper
2 bottles of "Lager Beer"

Method:
Fry chopped onions in butter until golden brown, remove to large saucepan.
Sear large (2-3") chunks of lean trimmed steak in butter, add to onions. Mash tomatoes and add to saucepan.
Finally, add beer and fine herbs, salt and pepper to taste, bring to a boil and simmer 2 hours (minimum) until stock is reduced to a rich gravy.
In Belgium this is served with fries.

ANN'S BEEF STEW — no name, but good intentions

1 lb stewing beef
1/4 cup flour
1/4 tsp pepper
1 tsp salt
1 tbsp paprika

Cut beef into 1 inch cubes. Mix above together in plastic bag. Shake meat in it. Brown meat well on both sides in cooking oil in cast-iron pan. Leave in pan or transfer to a cooking pot.

Add 1 cup water (or enough to cover) 1 tbsp Worcestershire Sauce, 2 tbsps ketchup and 1 onion, chopped. Bring to a boil and simmer for 2 hours.

KYOFA (Icelandic Meat Loaf) — Hedy Bjornson

3 lbs meat (pork, beef, venison — optional)
2 medium onions
1 tsp. pepper
2 tsps salt
1/2 tsp sage
1/2 tsp allspice
1/2 tsp cloves

Boil meat in water to barely cover until easily separated from bones (about 3 - 4 hours).

Put meat through medium meat grinder together with onion. Mix meat, onion and spices and add 2 cups of stock. Bring to a boil, stirring constantly. Turn into loaf pan, rinsed in cold water, and chill thoroughly.

Slice thin.

BRAISED TONGUE — Bette Waller

1 fresh tongue (5-6 lbs)
1/3 cup carrots, diced
1/3 cup celery, diced
1/3 cup onion
1/4 cup butter
1/4 cup flour
salt and pepper
2 tbsps worcestershire sauce
2 cups canned tomatoes or tomato juice

Method: Put tongue in boiling water and cook slowly for two hours. Take tongue from water and remove skin and bone if any at big end. Reserve the water.

Place tongue in a deep pan with vegetables.

Brown butter in frying pan, add flour. When well browned add 2-1/2 cups of water the tongue was boiled in. Add 2 cups canned tomatoes or tomato juice. Add salt and pepper to taste. Add worcestershire sauce. Pour over tongue, cover and cook 2 hours in a slow oven (300°) turning tongue over after first hour.

Remove tongue and serve with sauce and mashed potatoes.

Serves 10 — 12.

HOT DOGS ON A STICK — Pat Helms

Salad Oil or shortening for deep frying
1 cup packaged pancake mix
2 tbsps Cornmeal
1 tsp sugar
8 frankfurters
8 wooden skewers

1. Slowly heat oil (at least 1 inch deep) to 375°.
2. Combine pancake mix, cornmeal, sugar and 2/3 cup water — beat with rotary beater just until smooth — let batter stand about ten minutes.
3. Dip frankfurters into batter to coat lightly all over.
4. In hot oil, fry frankfurters, a few at a time 2 or 3 minutes or until they are crisp and golden-brown all over.
5. Lift out with slotted spoon, drain well on paper towels.

Pork

DEVILED PORK CHOPS — Ellen Vinet

4 thick cut pork chops
4 tbsps ketchup
2 tbsps vinegar
2 tbsps grated onion
1/4 tsp dry mustard
2 tsps Worcestershire sauce
1/8 tsp curry powder
1/2 tsp salt
1/4 tsp paprika
1/2 cup hot water

Wipe chops with clean, wet cloth. Place in frying pan, but not on the heat.
Make a paste of the above ingredients (except hot water). Spread over both sides of chops.
Cook **slowly** over **low** heat 30 minutes.
Start oven at 350°.
Pour the hot water around the chops. Set the skillet in the oven for about 1 hour.
Baste every 10 minutes with the liquid in the pan.

PORK CHOPS ON AMBER RICE — Pat Helms

8 pork chops
salt and pepper, to taste
1-1/3 cups packaged precooked rice
1 cup orange juice
1 10-1/2 oz canned condensed chicken and rice soup

Brown pork chops in electric skillet. Season with salt and pepper.
Drain off fat and place pork chops aside.
Place rice in skillet. Pour orange juice over rice.
Arrange browned pork chops on rice.
Pour chicken and rice soup over all. Cover, bake in skillet for one hour at simmer.

SMOTHERED PORK CHOPS

Brown chops. Add 1 can of cream of mushroom soup and 3/4 can water. Place in covered casserole and bake until chops are tender. Serve over rice.

PORK CHOPS BAKED IN TOMATO SOUP — Zenneth Chwartacki

6 pork chops 1/2" or more thick
1/4 cup flour
1 tin condensed tomato soup
1 cup water
1/2 cup chopped celery
1 green pepper seeded and chopped
3/4 cup chopped onions
3/4 tsp salt
1/2 tsp paprika

Yield: 6 servings Temperature: 350° — 1 hour.
Dredge chops with flour, brown them in hot fat.
Place chops in baking dish.
Combine other ingredients and pour around chops and cover the dish.
Bake in a moderate oven. Remove the cover for the last 15 minutes.

SPARERIBS IN SWEET AND SOUR SAUCE — Mrs. A. Kasupski

Two pounds pork spareribs — wipe with damp cloth and cut in pieces. Cover with boiling water and simmer covered for 10 minutes. Drain and brown ribs in a small amount of heated salad oil — drain off excess fat.
Crush up a clove of garlic — mix in the following:

1/4 tsp ground ginger
1/2 tsp dry mustard
1/2 cup sugar
1 tsp salt
4 tbsps flour
4 tbsps Soya Sauce
1/3 cup vinegar
2 cups water

Pour over browned ribs. Cover and simmer, stirring occasionally (approximately 20 minutes). Serve with rice.

HAWAIIAN PORK — M. Zohell, Sandy Hook

2 lbs pork shoulder
2 eggs
1/4 cup flour
1 tsp salt
1/4 tsp pepper
1/2 cup salad oil
2 green peppers
4 stalks celery
2 chicken bouillon cubes (dissolve in 1 cup boiling water)
1/2 cup pineapple juice
1/2 cup pineapple chunks
3 tbsps corn starch
1/2 cup sugar
3 tbsps Soya Sauce
1/2 cup white vinegar

Cut pork in one inch cubes. Beat eggs, flour, salt and pepper together. Heat oil in pan. Dip cubes in batter and fry in oil.
Cut green pepper and celery in cubes. Add vegetables to meat. Add 1/4 cup bouillon mixture, pineapple and pineapple juice, cover and simmer 10 to 15 minutes until vegetables are tender. Combine corn starch and sugar in saucepan, blend in soya sauce, vinegar and remaining chicken bouillon. Cook over medium heat, stir constantly until thick and clear. Pour over meat mixture and simmer until done.

SAUSAGE CREOLE — Pat Helms

1 8 oz pkg sausage links
2 8 oz cans tomato sauce
1/2 cup water
1/2 cup chopped green pepper
1 tsp worcestershire sauce
1/2 cup chopped onion
1 tbsp brown sugar
3 cups hot cooked rice

Brown sausage. Remove. Add all ingredients except rice. Simmer uncovered 20 minutes or until thick. Add sausage; heat through. Serve over rice.

SAUSAGE CASSEROLE — Ellen Vinet

1 lb pork or beef sausages
4 medium sized potatoes, peeled and sliced thinly
1 large onion, sliced
1 15 oz can creamed corn
1/2 tsp salt
1/8 tsp pepper
green pepper rings (optional)

1. Place sausage in cold fry pan, cook over moderate heat, turning frequently, until browned.
2. Preheat oven to 350°, grease large casserole.
3. Arrange layers of potatoes, onions and corn in casserole, sprinkle with salt and pepper.
4. Arrange browned sausages and green pepper rings on top, cover tightly.
5. Bake in preheated oven for 30 minutes; then removed cover and cook 15 minutes longer.

PORK SAUSAGE STEW — Diane Yanciw

In large heavy pot, brown:

1 lb bulk pork sausages
2 onions, chopped
2 green peppers, chopped

Break sausages into small bits with fork as they brown. Drain off excess fat.

Stir in:

1 28 oz can tomatoes
2 cups uncooked elbow macaroni
salt - pepper - sugar - to taste.
1 pint sour cream
1 tbsp chili powder

Cover and simmer 30 minutes or until macaroni is tender. Serves 6 - 8.

HAM AND PINEAPPLE TREAT — Irene Franklin

(a nice dish for Easter company)

Cut a 2 lb ham into slices of 1/2 inch thick. Place in greased baking dish. Cover with 6 slices of canned pineapple.

Mix together: 1/2 cup molasses and 1/4 cup of the pineapple juice. Pour over the ham. Cover and bake in moderate over of 350° for 50 - 60 minutes, basting frequently.

Serves 6 happy, hungry people, who will surely say: "best ham I ever tasted".

SCALLOPPED POTATOES AND HAM — Maxine Solvason

SAUCE:

2 tbsps margarine or butter
2 tbsps flour
1 tsp salt
dash of pepper
1-1/2 cups milk

Melt butter in pot, stir in flour, salt and pepper. Blend in milk and cook over medium heat, stirring constantly till thickened.

3 medium potatoes
3 tbsps chopped onions
1 cup cut up cooked ham
1 tsp butter
paprika

In 1-1/2 quart casserole, layer half potatoes, all the onions and ham and half the sauce. Top with remaining potatoes and sauce. Sprinkle with paprika. Cover and bake 30 minutes at 325°. Uncover and bake till potatoes are done — 15 to 30 minutes. Serves 2.

Poultry

CHINESE STYLE CHICKEN — Ellen Vinet

2-1/2 — 3 lbs frying chicken parts
1/3 cup Soya Sauce
3 tbsps salad oil
1 tsp dry mustard
1/2 tsp ground ginger
1/4 tsp pepper
1 clove of garlic, minced

Mix all ingredients with Soya Sauce.
Brush chicken and let stand 30 minutes, brushing again several times.
Bake chicken in a shallow pan at 350° for 50 minutes or until tender. Brush with sauce and pan drippings every 15 minutes.

LEMON LELANI BAKED CHICKEN — Eunice Timgren

1 2-1/2 lb broiler-fryer cut in serving pieces
salt and pepper
2-3 tbsps vegetable oil
1 medium onion, chopped
1/2 cup chopped celery
1 10 ounce can crushed pineapple well drained
2 tbsps brown sugar
1 tsp fresh grated lemon peel
1/3 cup fresh squeezed lemon juice
1/3 cup ketchup
1 tbsp prepared mustard
2 tsps Soya Sauce
1/2 tsp salt

Season chicken with salt and pepper. In skillet, brown chicken in oil; transfer to 13" x 9" x 2" baking dish. In same skillet, saute onion and celery until tender, using additional oil if necessary. Add remaining ingredients; bring to boil. Pour over chicken. Bake uncovered at 350° for 50 minutes or until tender. Yield: 4 servings.

BAKED CHICKEN — no name, but good intentions

Wash chicken pieces (about 20 pieces) and place skin side up in a large pan.

1 package dry onion soup mix
1 cup Thousand Island Dressing
1 10 oz jar apricot jam

Cover chicken pieces in above order.
Cover and bake 1 hour at 325°.
Uncover and bake a further 45 minutes.

CHICKEN VEGETABLE CASSEROLE — Elsie Jawolik

3 small potatoes
1 turnip
2 large celery sticks
mushrooms (optional)
2 lb chicken pieces
pepper
1/2 tsp rosemary
2 large carrots
1/2 green pepper
2 small onions
2 small peeled tomatoes
1 tsp salt
1 Bay leaf (optional)
water (about 2 cups)

Cover and bake for one and one half hours or until chicken and vegetables are tender. Thicken broth in casserole if desired.

CHICKEN IN WINE (Coq au Vin) — Bette Waller

1 small broiler (2 — 2-1/2 lbs)
4 tbsps butter
2 tbsps olive oil
4 slices bacon, diced
4 tbsps Brandy
2/3 cup red wine
1 bay leaf
salt
freshly ground black pepper
2 whole cloves
12 small white onions or
1 small white onion, chopped
1 10 oz can whole mushrooms, drained
4 tbsps finely chopped parsley
1 tbsp flour
1 tbsp butter
pinch thyme

Method: Cut chicken into 4 to 8 serving pieces and brown in skillet with butter and oil. Add diced bacon and brown lightly. Heat Brandy, ignite, and pour over chicken. Add wine, bay leaf, cloves, thyme, peeled onions, salt and pepper. Cover and simmer for 20 minutes.

Add mushrooms and parsley, and cook 5 to 10 minutes more, or until chicken is tender.

Transfer chicken pieces to hot serving dish and thicken sauce by gradually stirring in a "beurre manie" (made by mixing 1 tbsp flour and 1 tbsp butter to a smooth paste).

Season and pour sauce over chicken. Yield: 4 servings.

ROAST GOOSE AND APPLE STUFFING — Karen E. Makowski, Arnes

STUFFING:

1 tsp carroway seed
1 tbsp sugar
2 or 3 apples
1 tsp rosemary

Saute these ingredients in frying pan. Add 9 oz bread crumbs, dash of lemon juice, 5 to 6 oz warm water. Toss these ingredients in frying pan. Stuff Goose. Sew up vent.

Place Goose in roast pan, prick skin all over. Bake at 400° for 1/2 hour.

Drain fat, reduce heat to 350°, baste Goose with basting sauce during cooking.

BASTING SAUCE:

1/2 medium onion chopped
2 tsps cloves
2 tsps carraway seed
2 tsps rosemary
1/4 cup brown sugar
1 tbsp vinegar
14 oz wine
salt and pepper

Saute onion in butter, add rest of ingredients, simmer mixture for 10 minutes.

Fish

JUTLAND FISH CAKES — Diane Yanciw

2 lbs Cod (skinless)
1 large onion (quartered)
1/2 lb fresh pork fat
3 eggs
1/4 cup flour
1/2 tsp nutmeg
1-1/2 tsp salt
1/4 tsp pepper
1/2 to 3/4 cup carbonated water

1. Put fish - then onion and pork fat through fine blade of food grinder into large bowl. Beat in eggs - one at a time - with electric mixer. Beat in flour - nutmeg - salt and pepper - continue beating while adding the carbonated water, until mixture is puffy and light. Cover and refrigerate about 2 hours.

2. Shape into oval cakes - using about 1 tbsp for each cake.

3. Saute fish cakes in about 1/4 cup hot butter or margarine in a large skillet. Spoon them close together in skillet - cook about 7 or 8 minutes to each side - or until crisp and golden brown, turning several times. Drain on paper towelling.

TUNA CASSEROLE — Ellen Sigurdson

1 small can Tuna
1 tin mushroom soup
1 tin chinese noodles
1/4 onion, chopped
1 cup chopped celery
1/2 cup water

Mix together, and bake in 350° oven until heated through or till celery is softened — 15 to 20 minutes.

SEAFOOD CASSEROLE — Annie Laurie Tomalty

Temp: 375°
Time: 15 - 20 minutes

1 5 oz can lobster
1 6 oz can crab meat
1 5 oz can shrimp
1/4 cup lemon juice
1/4 cup flour
1/2 tsp salt
1 can frozen cream of shrimp soup
1 tbsp dried onion
1 cup milk
1 cup grated cheddar cheese
2 tbsp melted butter
1 - 1-1/2 cups soft bread crumbs

Combine Seafood, sprinkle with lemon juice and place in buttered casserole. In saucepan combine melted butter, flour, salt, soup and onion. Gradually blend in milk. Cook over moderately low heat stirring constantly until thickened. Add cheese, stir until melted. Pour sauce over seafood. Top with bread crumbs combined with melted butter. Bake until crumbs are brown.

Serves 6.

TUNA OR SALMON CASSEROLE — Joey Thordarson

1 tin tuna or salmon
1 tin cream of chicken soup (or celery, or mushroom)
potato chips (crushed)
peas or green beans or other vegetable
season with salt and pepper

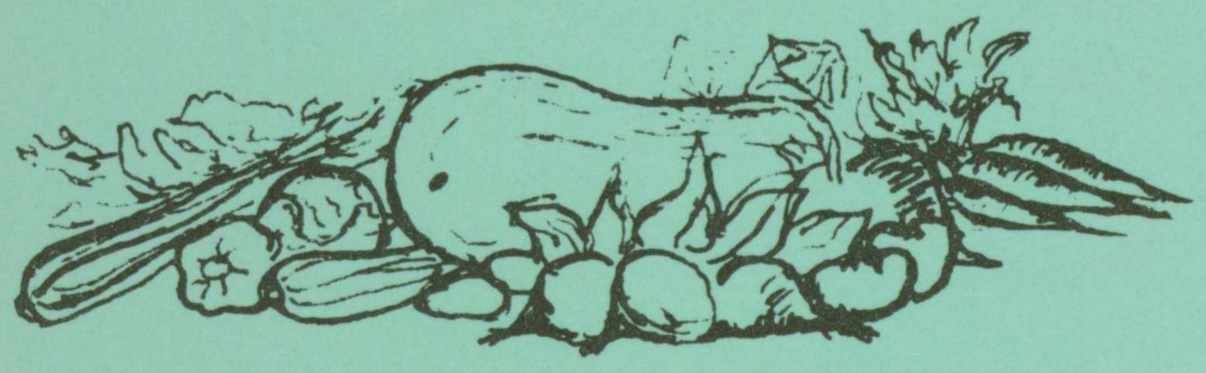
Grease casserole and put layer of crushed potato chips in bottom. Then put above mixture in and top with more crushed potato chips. Bake for about 40 minutes at 350°.

BAKED FISH — Jessie White

2 lbs or large fish
1 tbsp lemon juice
1 tsp minced onion
1 tsp water
2 cups 1/4 inch bread cubes
1/2 tsp celery salt
1/8 tsp black pepper
1/8 tsp thyme
3 tbsps parsley flakes
3 tbsps butter
1 can celery soup

Prepare fish. Brush inside of fish with lemon juice.
Mix bread cubes, seasonings, onion, water, parsley flakes and butter. Fill fish with dressing. Dot with butter. Spoon soup over fish. Bake in moderate oven, 350°, about 1/2 hour or 40 minutes.

Salads, Casseroles, & Vegetables



Salads

To make a perfect salad there should be

a spendthrift for oil,

a miser for vinegar,

a wise man for salt and

a madcap to stir the ingredients up and mix them well.

Casseroles

Let's pour some happy spirit

In a great big mixing bowl

Then add a few ingredients

And lo! — A Casserole!

Salads

SHRIMP SALAD — Shirley Bergen

1 3 oz package lemon jello
1-1/2 cups tomato juice
2 cups chopped celery
3/4 cup chopped green onion
1 tin small shrimp, drained

Dissolve lemon jello in hot tomato juice. Add rest of ingredients and chill until set.

SHRIMP SALAD — Joey Thordarson

Dissolve 1 pkg. lemon jello powder in 1 cup hot water.
Add 2 tablespoons vinegar and 2 tablespoons Miracle Whip. Mix. Then add 1 cup cold water. When jelling, add chopped celery and 1 can shrimps. Pour into individual molds.

MARSHMALLOW SALAD — M. Zohell

1 cup coconut
1 cup pineapple chunks
2 cups mandarin oranges
1 cup small marshmallows
1 cup sour cream

Refrigerate 12 hours before using.

GOLDEN GLOW SALAD — Jessie White

2 pkgs lemon jello
1-1/2 cups pineapple juice
1 tbsp vinegar
2 cups raw grated carrots
2 cups crushed pineapple, drained

Dissolve jello in 2 cups boiling water, add pineapple juice, then vinegar. When jello begins to set, add carrots and pineapple.

FRUIT AND SOUR CREAM SALAD — Joey Thordarson

Drain well 1 tin Fruit Cocktail and 1 tin orange sections. Put into 1 small tub of sour cream and add miniature marshmallows. Put bowl in freezer for a while and then in fridge.

JELLIED VEGETABLE SALAD — no name, but good intentions

1 pkg lemon jello
2 tbsps vinegar
1 cup chopped celery
1/2 cup grated carrots
1 cup grated cabbage
1 tsp chopped onion
2 cups boiling water
1 tsp salt

Mix first 4 ingredients, and when slightly thickened, add vegetables. Mold.

JELLO SALAD (3 Steps) — Joey Thordarson

This is a 3 layered salad — red, yellow, green)

1 pkg. lime jello dissolved in 1 cup hot water.

Strain 1 can crushed pineapple. Put juice in Jello mixture and add pineapple when partially set. (Use large pyrex pan - approximately 8" x 12".) Let set.

1 pkg lemon jello dissolved in 1 cup hot water.

Let cool. Add 1 pkg. cream cheese (whipped) and 1/2 pt. whipped cream (mixed). Put on top of first layer and let set.

1 pkg. red jello powder and mix with water as directions indicate on pkg. Cook and pour on top of other layers. Let set.

Cut into squares or oblongs. Serve on lettuce and put dab of salad dressing on top.

MARSHMALLOW SALAD — Joan Sigurdson

2 eggs, beaten
4 tablespoons white sugar
4 tablespoons vinegar

Cook over low heat until thick. Remove from heat and cool. Add 1 cup cream, whipped. Add 1 can drained fruit cocktail. Add 2 cups miniature coloured marshmallow. Mix and set in mold for 24 hours.

Serve with turkey.

TEXAS COLD SLAW — Roy Wannamaker

Shred:

1 head cabbage
2 onions
1 green pepper
1 carrot

Put in large bowl and sprinkle with 3/4 cup of sugar.
Put the following ingredients in a saucepan:

1 cup salad oil
1 cup white vinegar
1/4 cup white sugar
2 tbsps prepared mustard
1/2 tsp salt
2 tsp celery seed

Let mixture come to a boil, then pour over vegetables. Place a lid over cold slaw and press down. Refrigerate 3 to 5 hours before serving.

JELLIED SHRIMP SALAD — no name, but good intentions

1 pkg lemon jello powder
1 cup boiling water
1 small can tomato sauce
1/2 cup chopped celery
1 small tin shrimp

Method:

Rinse shrimp in cold water, drain. Dissolve jello in water, blend in tomato sauce and set aside. When partially jelled, add the chopped celery, mix well, add shrimp and mix. Spoon into a mold and place in refrigerator to set firm. Serves 6.

JELLO SALAD — Pearl Adcock

1 pkg lemon jello
1 pkg lime jello

Add to jello mixture 12-1/2 oz can crushed pineapple. Use juice in jello. 1 - 8 oz pkg marshmallows cut in small pieces. Dissolve over the jello mixture in oven. Let set till stiff.

TOPPING: 1/2 pt. whipping cream. Whip till stiff. 4 tbsps salad dressing. Mix with whipping cream and cover the set jello.

Cover with grated cheddar cheese. Will fill a 13" x 9" x 2" pan.

SALAD SOUFFLE — Dorothy Powell

1 pkg (3 oz) lime-flavoured gelatin
1/2 cup water
1 can (10 oz) condensed cream of asparagus soup
1/2 cup shredded unpared cucumber
1/2 cup mayonnaise or salad dressing
1 tbsp vinegar
1 tsp grated onion
dash pepper
1/4 cup diced celery
1 tbsp snipped parsley

In saucepan, mix gelatin and water. Gradually blend in soup; heat and stir until gelatin dissolves. Add next 4 ingredients. Beat smooth with rotary or electric beater. Chill till partially set. Turn into large chilled bowl; beat till thick and fluffy. Fold in vegetables. Spoon into 5-cup lightly greased ring mold or 6 to 8 individual molds; chill several hours till firm.

COLESLAW SOUFFLE SALAD — no name, but good intentions

1 cup hot water
1/2 cup cold water
1/2 cup mayonnaise
dash of pepper
2 tbsps minced green pepper
1/4 tsp celery seeds
1 pkg. lemon flavored gelatin
2 tbsps vinegar
1/4 tsp salt
2 cups finely shredded cabbage
1 tbsp minced onion
Salad greens

1. Pour hot water over gelatin; stir until dissolved. Add water, vinegar, mayonnaise, salt, pepper; with egg beater, beat until blended.
2. Pour into ice-cube tray, refrigerate in freezing unit, without changing temperature control, 15 to 20 minutes or until firm about 1" in from edges. Turn into bowl; with egg beater beat until fluffy.
3. Fold in cabbage, green pepper, onion, celery seeds. Turn into 1 quart mold or 8 individual molds; refrigerate until firm.
4. To serve, unmold onto salad greens.

CONGEALED SALAD — Dorothy Powell

1 can crushed pineapple
1 3 oz pkg lime gelatin
2 3 oz pkg cream cheese
1/3 cup chopped pimento (optional)
1 cup diced celery
1 cup walnuts or pecans (chopped)
1 cup heavy cream, whipped.

Heat pineapple to boiling point, add gelatin. Soften cream cheese, add pimento. Add to gelatine mixture. Add celery and nuts. Fold in whipped cream.

LEMON FRENCH DRESSING — Jessie White

1 cup salad oil
2/3 cup lemon juice
1/4 to 1/3 cup sugar
1-1/2 tsp salt
2 tsps paprika
1 tsp grated onion

Mix together in blender or beat with hand mixer.

FRENCH DRESSING — Evelyn Kardashinski

1 cup sugar
1 cup oil
1 cup vinegar
1 cup ketchup
2 tsps salt
1/2 tsp pepper
1-1/2 tsp dry mustard
2 tsps paprika
1 tbsp Worcestershire Sauce

Mix all together. Will keep refrigerated for over a month in a jar. Use over lettuce salad.

SALAD DRESSING — Maxine Solvason

3/4 cup vinegar
1/4 cup water
4 eggs, well beaten
1/4 cup butter
1 cup sour cream
1 cup white sugar
1 tsp salt
2 tbsps flour
1 tbsp powdered mustard
1/8 tsp cayenne pepper

Mix dry ingredients. Add vinegar and water, add beaten eggs. Cook in double boiler, stirring constantly until thick. If mixture starts to get lumpy use egg beater. When thickened, remove from heat and add butter. Let cool and add sour cream. Keep refrigerated. Makes 1 quart.

BROCCOLI & RICE CASSEROLE — Joey Thordarson

Cut up broccoli and boil and then mash. Boil 1 cup rice. (2 cups water and 1/2 tsp salt). Add these 2 ingredients to 1 can creamed mushroom soup, 3/4 cup Cheese Whiz and 1 beaten egg. Put mixture into buttered casserole and bake at 350°, 35 minutes.

VEGETABLE RICE CASSEROLE — Merle Kubas

1 cup chopped onions
1/3 cup chopped green pepper
1/2 cup sliced mushrooms
1 cup rice
2-1/2 cups water
2 chicken bouillon cubes
1/2 tsp salt
1/4 tsp pepper

Saute onions in oil till soft but not browned. Add pepper and mushrooms and cook 1 or 2 minutes. Add rice and stir 1 minute. Add water, bouillon cubes and spices. Bring to a boil then simmer for 20 - 30 minutes or place in a covered casserole in the oven for 30 minutes to one hour. Stir once or twice.

CABBAGE AND RICE CASSEROLE — Ellen Sigurdson

2 cups chopped cabbage
1 cup uncooked rice
1-1/2 cups tomato juice
chopped onion
salt and pepper

Grease casserole with bacon fat. Place layer of 1 cup cabbage on bottom. Put in rice. Add salt and pepper and other seasonings if desired. Pour tomato juice over this. Sprinkle rest of cabbage over top and dot with bacon drippings or a couple of slices of bacon. Bake at 350° covered, until done. About 1 or 1-1/2 hours.

CLAM CHOWDER — Lois Rickett

3/4 pound bacon
1 large onion, diced
3 large potatoes, diced
1 tsp salt
1 cup boiling water
4 cans baby clams
2 to 3 cups milk
1 tbsp butter
2 tbsp parsley flakes

1. Dice bacon, fry until crisp. Lift out bacon and set aside.
2. Add the onions to the fat and cook until yellow.
3. Add the potatoes, salt, water and clams. Cover and simmer until potatoes are tender.
4. Add the milk and heat.
5. Just before serving add the butter, fried bacon and parsley into the chowder.

SCALLOPED POTATOES — Joey Thordarson

Melt 2 tbsps butter. Stir in 1 tbsp flour. Add slowly 1-1/2 cups milk (stock can be used instead of milk and cheese may be added to milk if it is used). Cook over low heat. Season with salt and pepper. Put into a buttered baking dish 4 potatoes, sliced, and one chopped onion. (in alternate layers). Pour sauce over the top. Bake at 350° for approximately 1-1/4 hours. Serves 4 to 6.

GREEN BEANS SUPREME — Dorothy Powell

1/2 cup sliced onion
2 tbsp butter or margarine
2 tbsp all-purpose flour
1 tsp salt
1/4 tsp pepper
1/2 grated lemon peel
1 tbsp snipped parsley
5 cups drained, cooked or canned green beans
1 cup dairy sour cream
1/2 cup shredded sharp process cheese
2 tbsps butter or margarine, melted
1/2 cup dry bread crumbs.

Cook onion in 2 tablespoons butter until tender but not brown. Add flour, salt, pepper, lemon peel, and parsley; cook and stir till mixture bubbles. Blend in sour cream. Add beans; heat through, stirring. Turn into 10" x 6" x 1-1/2" baking pan. Top with Cheese. Combine melted butter and bread crumbs; sprinkle over beans. Broil just till cheese melts and crumbs brown. Serves 8.

SPINACH — SOMETHING DIFFERENT — Dorothy Powell

10 oz cooked chopped spinach
4 eggs
1 3 oz cream cheese (softened)
1/4 cup shredded sharp cheese
2 tbsps sliced green onion
1 tbsp cut up parsley
1/2 tsp salt
dash pepper
2 tbsps grated parmesan cheese

Cook spinach, drain very well, combine eggs, cream cheese and shredded cheese. Beat well until combined. Stir in spinach, green onion, parsley, salt and pepper. Place in dish. Top with parmesan. Bake at 425° for 15 minutes or until edge of filling is set. Let stand for 10 minutes before serving.

CINNAMON SWEET POTATOES — Joey Thordarson

1/4 cup finely chopped onion
1 tbsp worcestershire sauce
2 tbsps brown sugar
1/2 cup water
1/4 cup lemon juice
2 tbsps Chili sauce
1/2 tsp cinnamon
4 sweet potatoes boiled in jackets

Method:
Mix first 7 ingredients and simmer for 5 minutes. Peel cooked potatoes and slice into buttered shallow pan. Pour sauce over and bake at 400° for 15 minutes.

Hors D'Oeuvres, Pickles & Relishes

"Food without seasoning is like talk without reasoning"

Hors D'Oeuvres

HAM-CHEESE CUBES — no name, but good intentions

2 tbsps prepared horse-radish
2 tbsps mayonnaise
1-1/2 tsp seasoned salt
1 8 oz pkg cream cheese
6 thin slices boiled ham
1/2 tsp worcestershire sauce
1-1/8 tsp pepper

Beat all ingredients except ham together until creamy and of spreading consistency. Place one ham slice on a piece of waxed paper. With a spatula, spread some of the mixture over it. Place another slice of ham on top and spread with more of the mixture. Repeat this process, ending with a ham slice on top.
Wrap securely in waxed paper and place in freezer for 2 hours or more. About an hour before time to serve, remove from freezer and cut lengthwise and crosswise into 1/2" cubes. Pierce each cube with a colored toothpick. Place on serving tray, garnish and serve.
Yield: 80 or more cubes

SAUSAGE PINWHEELS — no name, but good intentions

1/2 lb pork sausage
Few drops hot pepper sauce or cayenne
2 cups biscuit mix
2 tbsps margarine
milk or water (according to package instructions)

Let sausage warm to room temperature - then blend in pepper sauce. Add butter to biscuit mix & work in with a fork until crumbly. Add milk (or water). Roll dough about 12 x 18" on floured surface. Spread sausage over dough. Roll as for jelly roll. Seal edges by moistening with water & pressing firmly.
Wrap in saran wrap and store in refrigerator until ready to cook. Or, wrap airtight and freeze. When ready to cook, cut into 1/3" slices and arrange on ungreased baking sheets. Bake at 375 about 15 minutes.
Makes 3 - 4 dozen pastries.

OLIVE FILLED CHEESE BALLS — no name, but good intentions

1/2 lb softened sharp cheddar cheese, cubed
2 tbsps soft butter
dash of cayenne
1/2 cup flour
25 large pitted ripe or stuffed green olives, well-drained

Preheat oven to 400°. Put cheese & butter in blender & run on high until smooth. Add flour & cayenne & run on slow until blended. Push cheese mixture out onto a sheet of waxed paper. Wrap about 1 tbsp of mixture around each olive, completely covering it. Bake for 15 minutes. Serve hot.
Yield: 25 balls.

NOTE: These can be frozen and then baked for about twenty minutes. Freeze without baking.

BEEFY BITE-SIZE NIBBLERS — Pat Helms

1 lb ground beef
1/4 cup finely chopped celery
1/4 cup finely chopped onion
1 can condensed cream of mushroom soup
2 tbsps prepared BBQ sauce
2 pkgs refrigerated crescent dinner rolls
1/4 cup water
1/2 tsp chili powder

In skillet, brown beef and cook celery and onion until tender (use shortening if necessary); stir to separate meat. Pour off fat. Stir in 1/4 cup soup and BBQ sauce. Meanwhile, on lightly floured board, roll each package of rolls into a 12 inch square. Cut each square into 16 (3 x 3") on each square. Roll up; seal ends. Bake at 450° for 8 minutes or until brown. Serve hot. In saucepan, combine remaining soup, water and chili powder. heat a few minutes to blend flavors. Serve as a dip with roll-ups. Makes 32 appetizers.

WON TONS — Pat Helms

1 pkg Won Ton wrappers (can buy at most Japanese food stores and in some gourmet sections in super-market)
1 lb ground beef
6 tbsps green onion tops, chopped
6 water chestnuts, chopped
2 tbsps Beau Monde seasoning
2 eggs, beaten
2 tsps soy sauce
2 tbsps ginger

Mix thoroughly with hands. Line up wrappers. Put 1 tsp filling on each wrapper. Wet edges of wrapper and fold over in triangle and seal edges. Fry in hot oil or shortening. Drain on paper towel. Serve hot. If you want, freeze them in small packages and heat in oven before serving. Makes about 50.

SHRIMP TID-BIT — Wanda Chaleturnyk

1 can shrimp
1/2 cup butter or margarine
1 cup boiling water
1 cup sifted flour
1/4 tsp salt
4 eggs

Melt the butter in the boiling water. Add flour, salt and stir vigorously until mixture forms a ball. Remove from heat, cool slightly. Add eggs, one at a time and mix. Wash the canned shrimp and mash them into dough. Drop by teaspoon into about 1 inch of hot oil. When one side is golden, turn over. This can be eaten hot with cocktail sauce or eaten cold. Refrigerate and then reheat in oven for a few minutes if made ahead.

SPICEY BEEF BOATS — Pat Helms

1 lb ground beef
1 pkg Goulash seasoning mix
1/4 cup water
1/2 cup finely chopped celery
2 cups grated cheddar cheese
12 small french rolls

Combine beef, goulash mix, water, celery and cheese. Saving 1/2 cup cheese. Cut off top of rolls and some filling. Fill with meat mixture. Put remaining cheese on top of meat mixture. Wrap each roll with foil. Bake at 350° for 45 minutes.

COCKTAIL MEATBALLS — Lois Rickett

1 lb ground beef
1 egg, slightly beaten
1/2 cup bread crumbs
1 tsp parsley flakes
1/2 onion, chopped
1 tsp salt
1 tsp Worcestershire Sauce
1/4 tsp pepper
1 12 oz bottle chili sauce
1 10 oz jar grape jelly
1 tsp lemon juice
2 tbsps brown sugar
1 tbsp soy sauce

Combine first 8 ingredients. Form into balls the size of walnuts. In saucepan, stir chili sauce, grape jelly, lemon juice, brown sugar and soy sauce. Bring to a boil, stirring constantly. Place meat balls in roaster, cover with sauce and bake 30 minutes at 350°. This can be made ahead and frozen.

PARTY CHEESE BALL — Mrs. P. Beauchemin

2 8 oz pkgs Philadelphia Cream Cheese, softened
8 oz (2 cups) Cracker Barrel brand Medium Cheddar Cheese, shredded
1 tbsp pimento
1 tbsp chopped green pepper
1 tbsp finely chopped onion
2 tsp Worcestershire Sauce
1 tsp lemon juice
dash of cayenne
dash of salt
finely chopped nuts

Combine softened cream cheese and cheddar cheese, mixing until well blended. Add pimento, green pepper, onion, worcestershire sauce, lemon juice and seasonings; mix well. Chill at least 1 hour. Shape into ball, roll in nuts. (I make 2 balls with this)

VARIATION: APPETIZER CHEESE BALLS
After chilling mixture at least 1 hour, shape into 1" balls. Roll in nuts or chopped parsley. Garnish with maraschino cherries on picks. Makes 32 cheese balls.

CHIP DIP — no name, but good intentions

4 oz cream cheese - beat it soft.
Add a little bit of whipped cream, salad dressing, a few drops of worcestershire sauce, 1 tsp chopped green onions and a pinch of salt. Stir and let stand in refrigerator. Make a few hours ahead of use.

COCKTAIL FOR SHRIMP — Ellen Sigurdson

Fresh or frozen shrimp
3/4 cup chili sauce
2 - 4 tbsps lemon juice
2 - 3 tbsps horseradish
2 tsps Worcestershire Sauce
1 tsp grated onion
a few drops tabasco sauce

Combine ingredients, add salt to taste. Chill. Serve with seafood cocktail. Put lettuce leaves in chilled cocktail glasses, add shrimp.

SHRIMP COCKTAIL — Denis Williams

A traditional English Entree:
Ingredients - for 4 persons:

1 cup peeled shrimp
chopped lettuce
sliced tomato & cucumber

Sauce as follows:

1/2 cup mayonnaise
7-1/2 oz can of tomato sauce,
juice of 1/2 a lemon
a pinch of hot paprika

Mix well to produce a smooth sauce.

Method: 1/2 fill 4 wine glasses with chopped lettuce. Share shrimps evenly and place on top of lettuce (retain 4 large shrimps). Pour sauce over contents of wine glasses, garnish with tomato, cucumber and lemon slices. Drape 1 large shrimp over the edge of the glasses and top with a light sprinkling of hot paprika.

MEATBALLS FONDUE — no name, but good intentions

1 lb ground beef
1/4 cup milk
1 tbsp minced onion
1 tsp salt
1/8 tsp pepper
1/2 cup dried bread crumbs
1 egg
1 tsp parsley flakes
1/2 tsp Worcestershire Sauce

Mix and form into meatballs. Refrigerate 5 - 6 hours before you fondue.

POTATO PUFFS FONDUE — no name, but good intentions

1/2 cup water
3/4 tbsp butter or margarine
1-1/2 cup instant potatoes
2 eggs, beaten
1/2 cup milk
1/2 tsp salt
1 tbsp minced onion

Heat butter, water, milk and salt to boiling. Remove from heat and add instant potatoes and 1 tbsp minced onion and heat. Cool. Then stir in eggs. Drop mixture by teaspoon onto wax paper and chill 2 hours. Then shape into balls. Chill before you fondue.

Pickles & Relishes

BREAD AND BUTTER PICKLES — Evelyn Kardashinski

4 cups white vinegar
7 cups sugar
1-1/2 tbsps celery seeds
2 tbsps mustard seeds
(tied in a bag)
16 cups thinly sliced cucumbers
1/2 cup pickling salt
7 cups sliced onions
1 cup sweet red pepper strips
1 bag party ice

Combine cucumbers, salt, onions & pepper in large bowl or crock. Cover with 1/2 ice cubes. Let stand 2 hours. Add remaining ice cubes, let stand four hours longer or until cucumbers are crisp and cold. Drain well. Place remaining ingredients in preserving kettle, bring to brisk boil. Boil 10 minutes. Add vegetables. Bring to boil. Turn into sterilized jars, seal. Makes about 9 pints.

FOURTEEN DAY PICKLES — Karen E. Makowski

Good for large cucumbers.

4 qts cucumbers, cut in cubes
16 cups boiled water
1 cup pickling salt

Cut cucumbers and place in a crock. Cover with hot brine made from boiling water and salt. Pour over cucumbers and let stand overnight.
Drain thoroughly and place in a dry crock. Prepare 8 cups vinegar, 1/4 cup salt, 1/4 cup sugar, 1/2 cup mixed pickling spice tied in a cloth bag. Bring to a boil, and let cool, then pour over cucumbers. Each day for 14 days add 1/2 cup sugar. Stir well to dissolve sugar. When last sugar is added, remove spice bag and place pickles in jars. Heat brine and pour over pickles and seal jars. A little green food coloring may be added to make a nicer green pickle.

MUSTARD PICKLES — Evelyn Kardashinski

2 qts cucumbers, chopped fine
2 qts cabbage, chopped fine
2 qts onions, chopped fine
Put in 1/2 cup coarse salt in brine overnight.

Drain, wash, drain.

Add:

1 qt vinegar
1 cup flour
6 cups brown sugar
3 tbsps mustard
1-1/4 tbsp tumeric
2 tsp celery seed

Mix flour, mustard, tumeric and celery seed with some of the vinegar first. bring to boiling point and seal hot.

SWEET SLICED CUCUMBERS — Evelyn Kardashinski

1 cup sugar
1 cup vinegar
2 cups water
1 tbsp salt
1 tbsp turmeric

Boil this solution with some dill and pickling spices for about 10 minutes. Strain before adding to cucumbers.
Put some dill, a little bit of garlic and 2 to 3 cloves in bottom of jar. Slice the cucumbers and fill the jars to the top. Pour the boiling brine over the cucumbers and seal the jars tight. Put the jars in hot water and let simmer until the cucumbers turn slightly yellow and the water comes just to a boiling point. Ready to eat in 3 weeks. Makes 3 quarts.

CHILI FRUIT RELISH — M. King

Single or Double Recipe.

12 or 24 large ripe tomatoes
3 or 6 peaches
3 or 6 pears
3 or 6 apples
3 or 6 onions
1 or 2 red sweet peppers
1 or 2 green sweet peppers
1/2 or 1 head celery
1/4 or 1/2 cup whole pickling spice
1 or 2 tablespoons salt
1-1/4 or 3 cups white sugar
2 or 4 cups cider vinegar

Method: Scald and skin tomatoes, cut in pieces, place in a large preserving kettle. Scald, skin and dice peaches; peel, core and dice pears and apples. Peel and finely chop onions; seed and dice peppers. Add all fruits and vegetables to tomatoes, mix well and add spices (tied loosely in a bag). Add salt, sugar and vinegar. Let stand 2 hours before boiling, then simmer gently until thick, about 2 hours. Pour into jars. Very tasty with all kinds of meats.

SWEET MEMORY PICKLES — Myrian Helms

14 dill size cucumbers, scrubbed & put in crock or glass jar (not metal) Add fresh boiling water to cover for 4 days.

Slice and put back in jar. Pour over following syrup for 3 mornings.

1-1/2 pts. white vinegar (3 cups)
1/2 pt. water (1 cup)
2 tbsps whole allspice
2 tbsps salt
7 cups sugar
green food colouring

Drain syrup and heat to boiling each morning (3 times). 4th day, heat pickles too. Put in jars and seal.

RHUBARB RELISH — Joey Thordarson

2 qts cut up rhubarb
2 qts chopped onions
1 qt vinegar
Cook 20 minutes.

Then add 4 lbs brown sugar, 2 tbsps salt, 2 tsps each of ginger, allspice, cinnamon, and cloves. Also 1 green pepper and 1 red pepper that have been put through chopper. Boil for 20 or 30 minutes and bottle.

Miscellaneous

"She looketh well to the ways of her household."

Ex Libris
CHEF
ALBERT H. CALDER

Miscellaneous

FRIED RICE — Shirley Bergen

2 cups uncooked Minute Rice
3 cups water
1 package onion soup mix
1/4 cup cooking oil
1/4 cup soya sauce
1 10 oz tin mushroom bits

Mix all ingredients together in a 2 quart casserole. Cover and put in oven for 1 hour at 350°.

FRIED RICE — Evelyn Kardashinski

4 cups cold cooked rice
6 green onions including tops chopped, or 1/2 medium onion
3 tbsps salad oil
1 to 2 tbsps soy sauce
dash of salt
1 cup diced, cooked, shrimp, ham, pork,chicken or beef
2 beaten eggs
1/2 tsp sugar

Saute rice and onion in oil over medium heat about 15 minutes or until rice is golden brown. Add meat. Pour beaten eggs over rice. Cook, stirring often, until egg is set. Mix together soy sauce, sugar, and salt. Sprinkle over rice mixture. Stir just until blended. Serves 6.

COTTAGE CHEESE PATTIES — Justina Stagg

2 cups dried bread crumbs
1 onion
salt
2 cups cottage cheese
1 cup walnuts
5 eggs

Mix in blender for smooth mixture in order given. Then fry.

SAUCE:

1/2 cup stalk and leaves of celery
1 can tomato soup
1 can water
medium onion
1 bay leaf

Boil, then pour over patties and let simmer in oven for 1/2 to 1 hour.

LENTIL AND NUT ROAST — Bonnie Parmele

1 cup lentils
1/2 cup nuts
1 egg
1 large can evaporated milk
salt to taste
1/2 cup oil
1-1/2 cups corn flakes
1/2 tsp sage
1 medium onion

Boil lentils until well done. Grind nuts and onions. Beat egg and combine all ingredients. Bake in oiled casserole 45 minutes at 350°.

PHILIDELPHIA CREAM CHEESE PATTIES — Justina Stagg

1 pkg. cheese (small)
1 cup cracker or bread crumbs
1/2 cup ground walnuts
5 eggs, beaten
a small onion, grated
1/4 tsp poultry seasoning or sage
1/2 - 3/4 tsp salt

Mix cheese with crumbs, add other ingredients and eggs last. Fry then cover with tomato sauce or mushroom soup with poultry seasoning. Let simmer in oven 1/2-1 hour.

GRANOLA (Cereal) — Joey Thordarson

5 - 6 cups rolled oats
1 cup chopped nuts (almonds, walnuts)
1 cup shelled sunflower seeds
1 cup sesame seeds
1 cup wheat germ
1 cup shredded coconut
1 cup *instant* powdered milk

Mix all dry ingredients. Combine 1 cup vegetable oil and 1 cup honey. Warm oil and honey mixture, then mix with dry ingredients. Spread on cookie sheet and bake at 300°. Watch carefully and stir frequently to separate the chunks. When lightly browned, cool and add 1 cup raisins. Store in glass jar.

CIRCULAR EGGS — no name, but good intentions

Wrap bacon (1 slice) around each section of a muffin tin. Break egg in the centre of each. Bake at 350° for 40 minutes.
NOTE: If you like your bacon crisper and the eggs softer, bake the bacon in tin for 10 minutes before breaking egg into centre. Then bake 30 minutes longer with egg.

OATMEAL PATTIES — Justina Stagg

1 can mushroom soup
salt to taste
sage
2 eggs
1 cup oatmeal
1 cup bread crumbs
1 onion

Mix all ingredients, then fry and serve hot.

YOGURT — Elsie Jawolik

1 pkg. lemon jello
1 cup sour cream
1 can crushed pineapple (10 oz), drained

Dissolve jello in 1/2 cup boiling water. (Let Cool) Add sour cream and mix well. (With egg beater) Add pineapple or other fruit.

CHEESE SAUCE — Ellen Sigurdson

Very good with macaroni, hard boiled eggs, etc.
Melt in saucepan 1/4 cup margarine.
Combine and blend in:

2 tbsps flour
1/2 tsp salt
1/2 tsp dry mustard
1/8 tsp black pepper
dash paprika

Gradually add 3/4 cup water (1/2 cup homogenized milk can be used). Add 1 tsp Worcestershire Sauce. Cook over low heat, stirring constantly until thick. Add 1 cup grated cheese, stir until melted.

CURRY SAUCE — Evelyn Karashinski

3 tbsps butter
1/2 cup chopped onions
1/2 cup chopped celery

Saute together over medium heat until just about done. Add:

1 10 oz can mushroom soup
1-1/2 cups milk
1 tsp salt
1 tbsp curry powder (if desired, more could be added for a hotter sauce.)

Simmer over low heat for 20 - 30 minutes. Add chicken or turkey and simmer 10 minutes. Serve over rice. About 2 cups cooked meat.

BARBECUE SAUCE — no name, but good intentions

1/3 cup chopped onion
3 tbsps butter
1 cup ketchup
2 tbsps brown sugar
2 tsps prepared mustard
1/3 cup vinegar
1/2 cup water
1 tbsp Worcestershire Sauce
1/8 tsp pepper
salt to taste

Slowly cook onion in butter in a saucepan until tender. Add remaining ingredients. Cover and simmer about 15 minutes or longer.

SEAFOOD COCKTAIL SAUCE — no name, but good — no name, but good intentions

1/2 cup ketchup
1/4 cup chili sauce
1/2 lemon pieces
1-1/2 tsp horseradish
1/2 tsp Worcestershire Sauce

Place all ingredients in blender and blend on low speed until smooth. Serve with shrimp, lobster, crab or oysters.

SPAGHETTI SAUCE — Lois Rickett

1/4 cup mazola oil
2 tbsps butter
1 cup chopped onion
3 cloves of garlic
1 cup celery, finely chopped
1 cup carrots, finely chopped
1 can mushrooms
1 large can tomatoes
2 tbsps white sugar
1 large can tomato paste
1/2 lb beef, minced
1/2 lb pork, minced
1/2 lb veal, minced
2 tbsps Worcestershire Sauce
2 tbsps H.P. 57 Sauce
2 tbsps soya sauce
4 tbsps chili sauce
3 drops tabasco sauce
1 tsp thyme
1 tsp marjoram
1 tsp sage
1/4 tsp allspice
1 bay leaf
3 or 4 red chillies

Turn onion, garlic, vegetables and meat in butter and oil and cook 30 minutes. Then add all the ingredients and simmer 3-1/4 to 4 hours.

SAUCE FOR ICE-CREAM — Ellen Sigurdson

1/2 cup butter or margarine
1/3 cup minced walnuts
1/4 tsp salt
1-1/2 cups brown sugar
1/4 cup cocoa
1/4 cup syrup

Melt butter, add nuts and salt. Brown slightly, then add brown sugar, corn syrup and cocoa, cook till slightly thick. Don't overcook. Blend in 1/4 cup top milk or cream.

DULCE DE LECHE — Annie Laurie Tomalty

A delicious caramel spread for toast or ice cream.

12 cups milk
5-1/2 cups white sugar
1/2 tsp soda

Put milk on to boil. At boiling point add sugar and stir until melted. When it returns to the boiling point, remove from burner and add soda. Stir until foam disappears. Put back on burner and continue to boil until it gets like a milk pudding. (Watch it carefully during this time). Remove from stove and add 1 tsp vanilla. Put in jars and place in fridge.

TARTAR SAUCE — Joey Thordarson

In bowl blend 1 cup mayonnaise, 2 tbsps each of minced onion and dill pickle, 1 tbsp parsley and 1 tsp lemon juice. Cover and refrigerate 2 hours before serving.

PIZZA DOUGH — Ellen Sigurdson

2 cups flour
1 tbsp baking powder
1/3 cup vegetable oil
2/3 cup milk

Sift flour with baking powder, add oil and mix well. Then add milk and knead a few times. This is enough dough for 2 pizza pans.

PIZZA SAUCE — Evelyn Kardashinski

1 can 10 oz tomato soup
1 can 10 oz mushroom soup
1 can 10 oz tomato paste

Fry 1/2 cup chopped onions in 1 tbsp butter, add soups. Add 1/2 tsp salt, dash of pepper, 1/2 teaspoon oregano spice (flakes). Bring to a boil only. Cool.

Will keep for a month in refrigerator.

PIZZA DOUGH — Evelyn Kardashinski

4 cups flour
1/2 cup lard
1 cup milk
3/4 tsp salt
1/2 tsp baking powder

Mix together and let rest for 1/2 hour before rolling.

TOPPING FOR PIZZA:

Use pepperoni, farmer sausage, garlic sausage or salami; with mushrooms and small shrimp. Put on top of Sauce. Add grated Mozzarella Cheese or grated Cheddar Cheese. Add also, if desired, spice of your choice. Also, can sprinkle grated Parmesan Cheese on top.

PEROGY DOUGH — no name, but good intentions

2-1/2 cups flour
1 tsp salt
1 tsp baking powder

Sift together and add the following:

1 egg, beaten
2 tbsps cooking oil
3/4 cup warm water or potato water

Knead well. Cover and let stand for one hour.

FILLING:

1. Cottage cheese - add bacon bits, salt and pepper and finely chopped onion.
2. Mashed potatoes with Cheez Whiz.
3. Any fruit filling desired (whole berry type).

Place perogies in boiling water to which has been added a few drops of cooking oil (prevents sticking). Stir often until perogies rise to the top and boil 5 minutes. Drain, pour melted butter over and serve or use sour cream. (SUGGESTION: Add finely ground corn flake crumbs to butter and boil slightly).

TO FRESHEN AND COLOUR GRAVY — I. Elwood-Oates

NOTE: For use on beef dishes.
Cut 1 small orange into eights. Squeeze into gravy stock, remove pips from remainder of orange and add rind to gravy. (Remove rind prior to serving). Orange gives the gravy a clean fresh zing but is not detectable in the dish. To add a rich color, soften 3 or 4 pieces of plain dark chocolate and add to gravy stock. This also adds a tang yet is not evident as chocolate in the finished gravy.

PUNCH — Joey Thordarson

1/2 can frozen lemon juice
1/2 cup maraschino cherry juice
1 large can pineapple juice
2 small cans frozen orange juice
2 qt bottles ginger ale
1 bottle vodka (26 oz)
orange slices and cherries
(dry gin may be added)

PLAY DOUGH FOR A RAINY DAY — May King

Mix together:

1 cup salt
1 cup flour
1/2 cup cold water
a few drops of food coloring if desired

Store in refrigerator in a plastic bag. Keeps little fingers busy during winter.

CLARET JELLY — Joey Thordarson

2 cups claret wine
3 cups white sugar

Put in double boiler and cook until sugar dissolves. Boil 3 minutes. Remove from heat and add 1/2 bottle Certo plus 3 tbsps Certo. Skim and bottle.

MOTHER-GOOSE POPCORN — Myrian Helms

Boil 4 minutes, stirring constantly:

2 cups sugar
1/8 tsp cream of tartar
2 tbsps butter
1 tbsp flavoring
1/2 cup water
food coloring

Mixture will spin a fine thread. Pour over 4 quarts popped corn.
ADD FLAVORING LAST.

BATTER FOR DEEP FRYING AND FONDUE — Joey Thordarson

2 eggs
1 cup milk
1 tbsp baking powder
1-1/2 cups flour
salt
vinegar (optional)

Beat eggs, add milk, then add all dry ingredients. Whip.